

THE NEW 'IN' SPOT: Elizabeth's "Shabbos Park"

Fernwood Terrace is a small but pretty street curving between Galloping Hill Road and Summit Road. In its midst, the City of Elizabeth has (with aid from the State) redeveloped the Elmora Racquet Club into a beautiful gem of a recreation center, featuring, among other aspects, a modern, landscaped Game Time playground for younger children with plenty of benches for whomever is watching the kids play; a building featuring a high-ceilinged dance/ballet floor, a game room, and other facilities; and an outdoor, synthetic-surface tennis court.

The word quickly spread through town, and in short time, the park has become THE popular social setting for many of our young families (and even those without young children). Michael Poppers shares some of his personal experiences with *HaMagid*:

"I walked up Summit early on the afternoon of *Shabbos P' Tazria-Metzora* (a few days after the Racquet Club reopening) with my two oldest children, Rena (soon, *i'y'H*, to be 9) and Akiva (at the time, almost 6), all of us anticipating the fun inherent in discovering and utilizing all the aspects of a new playground. We turned right onto Fernwood, walked for a dozen or so seconds until we came across the black-metal fence fronting this new center, and wow! what a nice playground it is for the kids, with lots of climbing and hiding places, benches galore, small magnolia and other trees which still were in bloom, and a full complement of swings which even adults could use! Only a few other families were there when we came, but around half-an-hour later, the place started getting busy. When we wanted a break (the playground isn't that large, and the sun can get very hot after a while), we started exploring the building. Passing some community members playing chess and backgammon, we soon discovered the dance room -- it was cool and quiet! OK, time to go back outside and do some more climbing and swinging! After 90 minutes of playing, running around, and schmoozing, it was time to go, but we look forward to coming back soon!

"I don't know what the place will be like after a large rainstorm, but having been there in the springtime sun, I can tell you that kids & grownups should make sure to liberally apply sunscreen (ask your local Rabbi about how to *halachically* use your sunscreen on *Shabbos* and/or *Yom Tov*) and take frequent shade and/or water (there are fountains both outside, under the building's overhang, and inside) breaks. Don't plan to be there for an extended period of time, as kids may soon grow bored of the facilities, and try to go there when there isn't too much of a crowd. Other than those caveats, it's a great place, and I hope it's well-maintained and gives the community many years of enjoyment!"

Now that *Shabbos* afternoons are long and the weather is pleasant, the new "Shabbos Park" (even the Mayor uses this phrase!) has become yet another community perk. Rumor has it that the park has agreed to provide our Youth Department with a separate area for Rabbi Pollack to give an afternoon *shiur* to our children on the second day of Shavuot. "Well," mused Rabbi Herman, "perhaps I should consider giving my *Shabbos Pirkei Avos shiur* there as well!"

Bottom line is that you never know who or what you'll run into when you visit our renovated and very popular park...but, you can be sure that whenever you visit, you're likely to have a grand 'ole time!



Editor's Note: Somehow in my growing-up years, my mother found "spare time" to compile and edit a marvelous cookbook for our local Yeshiva entitled "Tastefully Yours." These recipes became our weekly experiments, and some of our family's fondest memories surround the cookbook, which we lovingly pass on from generation to generation. These two recipes are among our favorites and hopefully will be yours, too....Enjoy!

CHEESE PUDDING (OR CAKE) A LA GOLDREICH

Rosalyn Zelig

1 lb. farmer cheese

½ cup sugar

3 eggs

1 small container sour cream

4 oz. uncooked thin noodles, crushed

1 medium-sized can crushed pineapple, drained

1. Mash cheese.
2. Combine mashed cheese with sugar, eggs, sour cream and crushed noodles.
3. Lightly oil a baking dish; pour cheese mixture into baking dish and top with crushed pineapple.
4. Bake in preheated 350-degree oven for 45 minutes to 1 hour, or until brown on top (note: if using a Pyrex baking dish, set oven temperature at 325 degrees).

Good hot or cold!

FROZEN STRAWBERRY PIE

Miriam Zachter

2 baked 9" pie crusts

2 egg whites

¾ cup sugar

½ tsp. almond extract

1 tbsp. lemon juice

1 10-oz pkg. frozen strawberries (thawed, half the liquid removed)

1 container dessert whip

1. Put all ingredients except dessert whip into a bowl and beat at medium speed for 5 minutes, then at high speed for 10 minutes.
2. Beat dessert whip until stiff and fold into mixture.
3. Pour into the two baked and cooled pie crusts and freeze until about 20 minutes before serving.

SENIORS LUNCH 'N' LEARN 'N' HAVE LOTS OF FUN!

Amy Bassan, Coordinator

As we near the close of our second year, the senior committee is pleased to report another successful year. We have continued our monthly Lunch and Learn as well as our special events.

Our monthly Lunch and Learn draws crowds of 20–40 people on the first Wednesday of each month. Both members and non-members attend, and our list of participants keeps growing. Those in attendance continue to enjoy Rabbi Herman's *divrei Torah* on the *parasha*, as well as the camaraderie and the food, which is catered by Leslee Brown. Of course, nothing could be accomplished without our Lunch and Learn volunteers. Mrs. Beverly Winter takes reservations. Mrs. Charlotte Zimmerman and Mrs. Picholz collect the money at the door. Every month, we can count on Efrona Hagler and Sharna Rosenzweig to take care of setting up and cleaning up. I work with Rachie Niren to ensure that fliers go out and that the gym is set up as needed. The hard work of all the volunteers is appreciated.

Many of our participants hoped that we could have one more Lunch and Learn in June, but unfortunately it isn't possible. Leslee Brown is going to Israel for her daughter's wedding (*Mazel Tov!*) and won't be available to cater. The gym is overbooked with year-end assemblies and isn't available for Lunch and Learn.

Although we don't have any more Lunch and Learn program on our calendar for this year, we can look forward to our next special event. Our year-end event will be Bingo with Karen Ostrove and, of course, her personable puppet Dorothy. This event is back by popular demand. Please look out for fliers in the mail and announcements in Shul.

A New Beginning

Thanks to a group of devoted women who were committed to establish an Elmora Shul women's organization, the Sisterhood was born.

After an initial meeting, it was determined that the Sisterhood's two major contributions on behalf of the community would be to welcome new families moving in (the organization would prepare a welcome basket in addition to making sure that the new family was invited out for several *Shabbasos* until the family had a chance to settle in) and, in the event, *lo aleinu*, of a member sitting *shiv'a*, to call and offer to prepare a meal during the difficult first week.

In terms of programming, the Sisterhood will hold meetings several times a year for women. In addition, families will be invited to participate in a trip and theatre party.

Eventually, the Sisterhood has the goal of forming a social and fundraising arm to the Shul. One of Sisterhood's active initiators, Rivkie Pinsker, expressed the desire "to start off small and work our way up."

The Installation Dinner for officers of the Sisterhood will be held on Monday, June 11th at One Stop Kosher. Show your support and interest by joining Sisterhood in this pivotal time of formation!

the voting members of the Elmora Shul Board

Member	committee assignments	telephone#
David Cheslow	Board Chairman	908-353-7225
Luis Cano	Marketing	908-965-0278
Alex Engel	Board Vice Chairman, By-laws , Programming	908-354-1899
Howard Goldsmith	Adult Education	908-558-1920
Dr. Gordon Haas	Board Treasurer	908-355-9058
Rabbi Chaim Hagler	Youth	908-558-1565
Alice Hall	Programming	908-353-4959
Aaron Heller	Marketing	908-355-3834
Rabbi David Hornung	Fund Raising	908-353-3075
Faige Hornung	Programming	908-353-3075
Sheila Nashofer	Public Relations	908-352-7209
Dr. Steven Ostrove	House	908-289-6573
Rabbi Avie Pinsker	Membership	908-353-4607
Michael Poppers	Board Secretary, Website	908-353-4227
Aaron Stier		908-289-7866

With the advent of our upcoming Community Open House, the following press release will appear in *The Jewish Press* and other publications. We hope that you will do your utmost to help us publicize this event in the communities in which you work and among your family and friends. Please familiarize yourself with the particulars of the Open House, which will be followed by a community BBQ (exact details to follow). We hope that you will opt to attend and enjoy the day and the opportunity of meeting other Jewish families. Your anecdotes, experiences and enthusiasm will serve as a warm welcome to our guests and help pave the way towards growing our community and expanding our horizons.

CHOOSE THE RIGHT PLACE TO CALL HOME

Choosing the right community to settle in can be a very hard find. If it's perfect in one area, it usually lacks in another. Given all the variables a Jewish family must consider in the process of selecting the appropriate place to raise children, it is no wonder that many spend months and even years before making the all-important decision.

Nestled only one half hour from Manhattan and Brooklyn is a dream community that in fact fills all the needs of young families. Combining out-of-town warmth with the sophistication of a vibrant and growing *kehillah*, Elmora Hills, located in Elizabeth, New Jersey, boasts "everything under one roof."

Well-known for its excellent Yeshiva school system established by Rav Mordechai P. Teitz, *zt"l*, and currently led by its Dean, Rav Elazar M. Teitz, *shlyt"l*, the Jewish Educational Center spans early childhood through high school. With a caring staff of *Rebbeim*, seasoned faculty and administrators, its well-regarded schools, which include Bruria High School for Girls and the Rav Teitz Mesivta Academy for Boys, are at the forefront of quality Jewish education.

Newly appointed *Rav* of the Elmora Shul, Rabbi Avrohom Herman has embraced the community with his years of scholarly experience. His energizing plans have sparked a renewed vibrancy among young and established families already enjoying the beauty of Elmora Hills.

With an array of eateries from Dunkin' Donuts to delicious dairy and meat restaurants and full-serve Kosher supermarkets, Elizabeth offers residents a wide variety of Kosher shopping opportunities with the personal touch of businesses who work hard at superior quality at reasonable prices.

All of this and yet highly affordable, Elmora Hills offers housing well below the costs of comparable communities, with the added perk of reasonable property taxes. As a further incentive, both the JEC school system and the Shul offer new residents tuition credit and free first-year membership as a welcoming gesture.

The list of community and Shul resources go on and on, including an in-town *Kollel*, an *eruv*, brand-new *mikvaot*, *hashkamah*, *Sephardic and teen minyanim*, an active Youth department with a full-time Youth Director, daily *shiurim*, a local YM-YWHA with daycare and camp opportunities, and so much more.

You have a wonderful opportunity to visit Elmora Hills on Sunday, May 20th at 11 AM when the community "opens house" to showcase the neighborhood. Meet Rabbi Herman and other community leaders, tour the main spots in town, see available homes and share a warm BBQ with residents of Elmora Hills eager to share their experiences with you.

For further information on the Open House/BBQ or to visit Elmora Hills for a Shabbos, contact Rivky Becker at (908) 344-6946 or Jay Buchsbaum at (917) 776-7946 or visit us online at <http://elmora.thejec.org/>.

**Find the community of your dreams in...
Elmora Hills, Elizabeth, NJ**
An established community with an out-of-town warmth

New Rav **Vibrant Community** **Young Couples**

Please join us at our "Open House" followed by Community BBQ
Sunday, May 20th, 11 am -12:30 pm
330 Elmora Avenue

Meet our new Rav, Rabbi Avrohom Herman
 Greet representatives of community resources
 Get to know young families
 Tour our community
 See available homes and apartments

Centrally Located **Great Schools**

Charming Neighborhood **Affordable Housing**

Great Value > Affordable housing > Low property taxes > \$5000 Tuition credit > 1st year free shul membership	> Bruria High School for Girls > Mesivta for Boys > Nursery through 8th Grade > Daycare > Active Youth Department
Conveniently Located > 30 minutes to NYC > 25 minutes to Brooklyn > NJT train and bus service	> Brand new mikvaot > Eruv/Kollel > Kosher markets & restaurants > YM-YWHA/Hatzalah

Unified Rabbinate, Daily Shiurim, Hashkama, Sephardic & Teen Minyanim

Coming? Please let us know...
 Can't make it? Please join us for a special Shabbos!
 Rivky Becker (908) 344-6946 or Jay Buchsbaum (917) 776-7946
 Visit us online at <http://elmora.thejec.org>

A WORD FROM THE EDITOR

Sheila E. Nashofer

I hope that by now *HaMagid* has become a very welcome addition to your homes. The best part of being involved in the newsletter is my opportunity to learn first-hand just how many things are happening in our community and to become better acquainted with the many volunteers who give freely of their time and talents to our Shul.

At the helm, of course is our *Rav*, Rabbi Herman, who provides the leadership and insight that goes into each of the programs that are offered to community members. Not long ago, I sat with the Rabbi and a group of volunteers until 1AM working on publicity for an upcoming event. As I dragged my bones back home, I realized that my one exhausting Shul meeting of the week was probably one of who knows how many that our Rabbi presides on to ensure that everything goes off without a hitch. I feel it's important to be publicly "*makira tov*" to both the Rabbi and his *eishes chayil*, Rivky, especially as we, *Baruch HaShem*, near the end of a second successful year together.

At of this writing, I am hopeful that this issue will reach you prior to Shavuot and that you can use the Shavuot learning schedule (which appears after this column) as a roadmap for spiritual growth this *Yom Tov*. Men, women and children will find *shiurim* tailored to their interests throughout the night as well as during the rest of the *Yom Tov*.

With the buzz of continuous, quality programming and renewed energy our Shul is putting forth a major effort to grow and expand. We would like to "share the wealth" with many other new families at our upcoming Open House on Sunday, May 20th (followed by a community BBQ) and look to our members to help us spread what may be a well-hidden secret in town - that Elizabeth has a tremendous amount to offer and still remains one of the most affordable communities in the tri-state area.

Much as we share our news with you through *HaMagid*, I hope you will feel free to submit articles and suggestions to us as well. *HaMagid* belongs to all of us!

My thanks as always to Michael Poppers who helps me make *HaMagid* a reality each and every issue. *Chag Sameach* to all!

All the very best,
Sheila



Shavuos Message

Rabbi Avrohom Herman

Our Rabbis describe the Jewish people at *Matan Torah* "as one man with one heart." This is derived from the singular verb "*vayichan*" used in the phrase "and Israel encamped [at *Har Sinai*]." The Or HaChaim explains that this state of the nation was a prerequisite to their receiving the Torah. In illustrating how this unity manifested itself, he draws a contrast to the Gemara in *Ta'anis* 7a that teaches that Torah scholars should not study on their own. Rather, the Or HaChaim points out, they should learn with others and debate their respective opinions. When done in an environment of genuine respect, love and care for one another, the level of comprehension and appreciation of Torah is enhanced and deepened.

According to this explanation, *achdus* does not mean everyone is of like mind. That would be unnatural and most unfortunate. A great deal of creative thinking and novel ideas that could potentially be very illuminating would be lost. Our entire system of learning is based upon *machlokes*, debate. From studying the differing opinions in the Mishnah to the disputes in the Gemara, we are taught to think critically and to debate the points we are learning. This is the Torah approach to learning. Only through this kind of healthy exchange of conflicting viewpoints and opinions are Torah thoughts elucidated and true conclusions reached. According to some commentaries, this is precisely the area where the students of Rabbi Akiva failed. Although they were extremely learned, as we would expect disciples of Rabbi Akiva to be, they kept their knowledge to themselves and did not discuss it with one another.

What *achdus* does mean, however, is that the bond that exists between all Jews is able to elevate disagreement to the level of being *L'sheim shomayim*. The Mishnah in *Pirkei Avos* tells us that this was the nature of the *machlokes* between Hillel and Shammai. Despite the fact that their opinions were at great odds with one another on issues of enormous consequences to the nation, they never made their disagreements into a personal matter. With respect and mutual admiration, they focused only on ascertaining the truth and never on themselves. That was true *achdus*, and the kind that the Or HaChaim teaches us existed at the time of *Matan Torah*.

As we approach the *Yom Tov* of Shavuos, and prepare to affirm our acceptance of the Torah, we must strive to emulate the kind of *achdus* that the *B'nei Yisroel* had at their *Kabbalas HaTorah*. With mutual respect for one another we can raise all our discussions to be *L'sheim shomayim*. With communications taking place on such a dignified level we will, hopefully, merit to understand with greater clarity the Torah and its ways.

On behalf of Rivky and the family, I wish everyone a good *Yom Tov*.