WILSHIRE BOULEVARD TEMPLE

HIGH HOLY DAYS

5781/2020
5781/2020 High Holy Days Calendar

SEPTEMBER

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Adult Services Schedule

We can’t wait for you to be a part of our High Holy Day services this year. We have put in hundreds of hours to ensure that we feel together, even when we’re apart. As a reminder, you’ll need to renew your membership for the 2020-2021 year to receive the links to services.

Selichot
Saturday, September 12
6:30 p.m. Study Sessions
8:30 p.m. Service

Erev Rosh HaShanah
Friday, September 18
7:00 p.m. Service (sermon by Rabbi Steve Leder)

Rosh HaShanah
Saturday, September 19
10:00 a.m. Service

Second-Day Rosh HaShanah
Sunday, September 20
10:00 a.m. Service

Shabbat Shuvah
Saturday, September 26
10:00 a.m. Service

Kol Nidrei/Erev Yom Kippur
Sunday, September 27
7:00 p.m. Service (sermon by Rabbi Steve Leder)

Yom Kippur
Monday, September 28
10:00 a.m. Service
5:00 p.m. Yizkor/Neilah (sermon by Rabbi Joel Nickerson)

Yom Kippur Afternoon Programs - Live! (mostly)
Monday, September 28
2:30 p.m. – 4:30 p.m.
Please see page 9 for details

Children’s Services Schedule: HiHoKidz

Rosh HaShanah
Saturday, September 19
9:00 a.m. Program

Yom Kippur
Monday, September 28
9:00 a.m. Program

HiHoKidz is Wilshire Boulevard Temple’s new and original concept for a digital children’s experience during Rosh HaShanah and Yom Kippur. Music, prayer and comedy sketches featuring familiar Wilshire Boulevard Temple clergy and musicians will make for a one of a kind High Holy Days experience the whole family can enjoy.
5781/2020
TOGETHER, ALWAYS

For the safety and security of all of our congregants and staff, we will be producing outstanding online services that will be meaningful and uplifting. We are already at work on a set of High Holy Day worship offerings to inspire you in powerful and creative ways. Though it pains us not to be together in person in September, we are excited for you to see what our clergy are creating along with some of the congregation's best TV producers and crews. We promise it will be quite special. Being apart will never keep us from raising our voices in prayer together.

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### PREPARE YOURSELF - PRIVATE VISITS TO OUR SANCTUARY

In the Torah, God calls out, “Make Me a sanctuary so I may dwell among them.” In a time when we are unable to gather for the High Holy Days, we are happy to offer each Temple member and family the opportunity to spend some private, meaningful moments in our historic and inspiring sanctuary.

This is a time for you to pray, to reflect, to reconnect, or simply to immerse yourself in a sacred space that has provided hope and healing for generations of Jews.

In order to provide this opportunity safely we invite you to register ahead of time. In order to ensure that everyone abides by our COVID-19 policies and procedures, each time slot is limited to 10 minutes and will be followed by 5 minutes of transition time before the next Temple member(s) will be permitted into the sanctuary. Additional health and safety procedures will be emailed to you prior to your selected time.

We will do our best to accommodate your preferred day and time. However, please be flexible as we do our best to meet everyone’s requests.

To register, please visit wbtla.org/hhd2020. If you have any questions, please feel free to contact Rabbi Joel Nickerson at rabbijoel@wbtla.org.

We wish you a Shana Tova - a year of goodness, health, and hope for you and your loved ones.
Access to our High Holy Days experiences will be available exclusively to Wilshire Boulevard Temple members in good standing (current in their membership or having made arrangements through the membership office). All members should have received their membership-renewal packages in June. If you need to make a payment, you can do so online at www.wbtla.org/pay. If you have any questions, need to make special arrangements, or would like to set up a payment plan, please contact Esther Cohen at ecohen@wbtla.org or 213-835-2132 or our Membership Services at membershipservices@wbtla.org or 213-835-2142. They are here to help.

The Online Experience

Although we cannot be together physically, we can be together in time. We can enter these moments of High Holy Days prayer and reflection as a community. We can do what has previously been impossible; for our entire congregation to be together at the same service.

You can find the latest information and links to help you prepare and participate in this year’s High Holy Days at wbtla.org/hhd2020.

One, Two, Three Steps to Participating

Step One

Your High Holy Days tickets will be associated with your email address.

- We will need your email address to send you a link and your personal access code
- We will need email addresses for each immediate family member, especially if you are not watching services from the same location.

Make sure we have a good email address for you, as well as permission to email you.

Do we have your current email address? Not just any email address but one that you use and check regularly? Maybe you unsubscribed from receiving the Wilshire Weekly, our Daily, Rabbi Leder’s Shabbat Message, or other event emails? Perhaps a while back you instructed us to avoid all emails to you. If any of these are the case, please contact membership services. You can update us online at www.wbtla.org/profile-update.

Step Two

ADMISSION

Members in good standing will receive their links by email beginning September 8.

- We will register all members in good standing using your preferred email address. There is nothing you need to do.
- Your “access information” will come as an “Order Confirmation” from orders@simpletix.com.
- Your Order Confirmation will contain your access link and instructions.
Services are recorded, so even if you do log in late, you will be able to join in progress, and you also will have access to watch the entire service as a replay.

HELP!
The last thing anyone needs on the High Holy Days is trouble accessing services. Just as the month prior to the High Holy Days is a time for spiritual preparation, so too is it a time for us to prepare for this year’s unique, online experience.

PRACTICE
There will be opportunities during the week before Rosh HaShanah to test your login and practice. It will help us identify any problems in advance.

PLAN AHEAD
Contact Membership Services if you don’t receive a confirmation email on September 8 from SimpleTix, or if your email address does not return a result when you search on SimpleTix following that date.

Please understand that almost everyone is working remotely. The further ahead of the High Holy Days that we can address your questions and provide solutions, the better.

If you have not yet renewed your Temple membership, please do so now. We are committed to not losing a single individual or family as a member if the reason for not renewing is economic. This has always been our policy, and we will honor it—especially this year! Please reach out to Esther Cohen, Membership Engagement Director, at 213-835-2132 or ecohen@wbtla.org. Everyone who is a member in good standing will receive the link to view and participate in our High Holy Days services.

On the day of services, please set up early. Just as we customarily allow time for traffic, parking, and security, this year allow yourself extra time to login and get situated. If you experience a problem on the day, the earlier you can identify it, the better the chance that we can fix it. We will have a support team available to help you by calling the main Temple phone number at 213-388-2401 or go to wbtla.org/hhdhelp to request support.

ADDITIONAL ACCESS CODES
Additional links can be provided at no cost for members of your immediate family—your children, parents, grandparents—who would like to participate from other locations. If you send YOUR link for them to take part, YOU won’t have access. So please, order free tickets for them.

- Go to [www.wbtlahhd2020.org](http://www.wbtlahhd2020.org). Enter your name and email address to open the ticket order form.
- Enter the name and email address of the person or household for whom you are requesting access.
- Complete your order by entering your name and your relationship to the person.

Step Three
WATCHING AND PARTICIPATING
Your tickets and the HHD2020 page will have the most up-to-date information.

As of press time for this guide: Most services will be accessed from our website; however, there will be others that will be on Zoom, particularly the live, interactive sessions on Yom Kippur afternoon.

Services on our website will require you to enter a unique access code that will be provided in your confirmation email. Once you enter the access code, you will be admitted to the viewing page. Each link can be used on up to 4 devices. If your immediate family requires more devices on which to view the High Holy Day services, please contact Membership Services at [membershipservices@wbtl.org](mailto:membershipservices@wbtl.org) PRIOR TO September 17th for Erev Rosh Hashanah and Rosh Hashanah, and PRIOR TO September 29th for Kol Nidrei and Yom Kippur.

Services on Zoom will have a unique link and access code.
Elul
The Final Month of the Jewish Calendar

This year, the month of Elul began on the evening of August 20th, the month prior to the High Holy Days. Elul is a time when Jews take time to talk to family and friends and make amends for intentional and unintentional slights. We blow the shofar every day during the month of Elul to rouse us from complacency and jolt us into the act of repentance.

Elul Videos

We can’t wait for you to learn with us during Elul. Each day of the month, we send out a brief video about a different aspect of Rosh HaShanah or Yom Kippur, including videos about the music, about the traditions, about the rituals and prayers, and so much more! You can watch on wbla.org/hhd2020, our Youtube channel, and our WBT@Home emails.

Some topics include:

- People as God's Beloved: Are we proud of who we see in the mirror?
- Ashamnu and the Shirat Hayam Motif
- The Art of Letting Go
- Mornings of the High Holy Days in 3 Notes
- Rabbi Zev Kitzes - Hasidic Teaching about Blowing Shofar
- Questions for Elul: A writing exercise
- Numbers, Letters, Tallit and Tzitzit: What does it mean to wrap yourself in the fringes?
- Building Our Sanctuary in a Time of Social distancing
- Avinu Malkeynu - God as a caring presence
- Kol Nidrei Night in Two Notes
- Significance of Honey and the Bee
- High Holy Day Greetings - What do all of these things mean and how do you use them?
Selichot

Selichot are prayers of forgiveness that help us prepare our souls for the High Holy Days, recited on the Saturday night before Rosh HaShanah.

A four congregation service of forgiveness on the Saturday night before Rosh HaShanah.

Saturday, September 12
8:30 p.m.

This year, Wilshire Boulevard Temple is partnering with Sinai Temple, Stephen Wise Temple, and Valley Beth Shalom to create a special Selichot service you can watch online as well as study sessions taught by clergy from all four synagogues.

Selichot is the first formal time during the High Holy Days when our prayers focus on transgression, atonement, and forgiveness.

Learning Sessions

Saturday, September 12
6:30 p.m.

Feel free to learn from our Wilshire Boulevard Temple rabbis or take this opportunity to learn from rabbis of our partner synagogues. Details of all sessions will be sent via e-mail. Visit vbs.org/selichot for more information.

Who Will Live? U’netaneh Tokef in the Covid-19 Era
6:30 p.m.
Rabbi Beau Shapiro, Wilshire Boulevard Temple

The Jewish Love Language
6:30 p.m.
Rabbi Noah Farkas, Valley Beth Shalom

Who Shall Live? Reflections on the U’netaneh Tokef
6:30 p.m.
Rabbis Sari Laufer and David Woznica, Stephen Wise Temple

The Trial
6:30 p.m.
Rabbi Sam Rotenberg, Sinai Temple

Saved Time - Recovering from Missed Opportunities
7:30 p.m.
Rabbi Joshua Hoffman, Valley Beth Shalom

The Sins of the Parents
7:30 p.m.
Rabbis Ron Stern and Josh Knobel, Stephen Wise Temple

“Wilshire Boulevard Temple has impacted every aspect of my life. It is my synagogue inheritance, it is my synagogue address, and one day it will be my synagogue legacy.”

- Rochelle Ginsburg
Rosh HaShanah
Beautiful and majestic, Rosh HaShanah begins a 10 day period of reflection and repentance known as the Days of Awe. It is a time to honestly examine our lives over the past year and renew our commitment to the highest ideals.

Erev Rosh HaShanah Service
- Friday evening, September 18
  - 7:00 p.m.

Rosh HaShanah Day Service
- Saturday, September 19
  - 10:00 a.m.

Second-Day Rosh HaShanah Day Service
- Sunday, September 20
  - 10:00 a.m.

The Ten Days of Awe
The ten days between Rosh HaShanah and Yom Kippur are called the “10 Days of Awe.” This is another time when our focus is on t’shuva (repentance), t’fillah (prayer), and tzedakah (acts of righteousness). These themes are central to the work of becoming a better human being, according to our tradition.

Challenge
What act of righteousness will you try during these 10 days? Will you do a volunteer project at the Karsh Center? Will you make a donation to a deserving non-profit organization?
Tashlich

The Casting Off of Sins

Tashlich is observed any time throughout the High Holy Days.

Saturday, September 19
to Friday, October 9

“And cast all their sins into the depths of the sea.”

Micah 7:19

SHABBAT SHUVAH

The Shabbat “Between.” Shabbat Shuvah highlights the ethical teachings of the Torah as we prepare for atonement on Yom Kippur.

Kabbalat Shabbat

Friday, September 25
6:00 p.m.

Shabbat Morning

Saturday, September 26
10:00 a.m.

“With the quarantine I was just really amazed by how adaptable the synagogue was, just sort of turning on a dime to create all these activities and ways to participate. I just was astounded with the variety of ways people could continue to be connected to the Temple. That’s been really important to us during the quarantine. We’re actually not even in Los Angeles and we still can participate with the Temple.”

– Jan Burns

TASHLICH AT HOME

Rosh HaShanah, a new year, is an opportunity for us to start over. One Rosh HaShanah tradition, called Tashlich, is a time for us to show that we want to get rid of the bad things we have done in the past year. Tashlich means “sending away.” It’s a time that we symbolically throw away the bad things we’ve done by tossing them into a river or some other water.

This Tashlich experience may be done at home or outside, either by a river, a lake, a well, or even a tub of water in the backyard.

See page 19 for activities, prayers, and discussion.

TASHLICH AT HOME

Kabbalat Shabbat

Friday, September 25
6:00 p.m.

Shabbat Morning

Saturday, September 26
10:00 a.m.
Yom Kippur

Prayer, music, repentance, and fasting contribute to the personal introspection of Yom Kippur, the Day of Atonement.

Yom Kippur observance begins with the beautiful sound of the cello and moving refrain of "Kol Nidrei" that stir our souls as we engage in contemplation and prayer.

Yom Kippur Afternoon Programs – Live!

Monday, September 28

The time between the end of morning services and the beginning of the Yizkor, N'ilah and Havdalah services on Yom Kippur afternoon presents our community with opportunities for learning, discussion and personal reflection.

Rabbi Karen Fox - Civility in Uncivil Times
What Judaism Teaches
2:00 pm

Emerging from the Depths
2:30 p.m.
Join Rabbi Nickerson to learn more about the Book of Jonah and ways in which it relates to our lives and the world today.

Family Program: Jason’s Holiday Music Grab Bag
2:30 p.m.
Join our song leader, Jason Mesches, LIVE as he musically prepares you for ALL of the upcoming holidays this year.

Special Film Screening: Stories of Hope and Resilience
2:30 - 4:30
Two short films followed by a discussion:

JOE’S VIOLIN (24 min)
A 91 year old Holocaust Survivor donates his violin of 70 years to a local instrument drive, changing the life of a 12 year old African American schoolgirl from the the Bronx, and unexpectedly, his own.

THE SYRIAN PATIENT (60 min)
Under the cover of darkness, Israeli military ambulances transfer wounded Syrians across the border to Israeli hospitals. Majad, a young Syrian boy, has lost part of his face and is brought immediately to ENT specialist Dr. Eyal Sela, who operates on him for 9 hours. As Majad slowly recovers, the two of them develop a very special relationship.

Caring for Our Neighbors in the Time of COVID
3:00 p.m.
A Karsh Center Conversation with Rabbi Shapiro and Lila Guirguis.

Family Program: Charlie’s High Holy Day Jam Sesh
3:00 p.m.
Join our Musician in Residence, Charlie Kramer, LIVE as we jam and dance to some of the best High Holy Day tunes.

Images in the Temple: Contemplating the Ballin Murals
3:30 p.m.
Tom Teicholz, award winning journalist and author of "150 years of Wilshire Boulevard Temple" explains exactly who and what is on our Sanctuary walls.

Meditation
3:30 p.m.
Join Rabbi Ben-Naim in a spiritual and meaningful meditation experience.

Looking Back and Looking Forward: What Should We be Atoning for this Year?
4:00 p.m.
Join us for a lively conversation where we can all reflect on our hopes and regrets. Moderated by Rabbi Susan Nanus and former New York Times journalist, Michael Janofsky.

The 23rd Psalm – Is the Lord Really Our Shepherd?
4:30 p.m.
Sometimes we fail to appreciate what is most familiar to us. Join Rabbi Leder as we learn why we read this familiar Psalm. Uncover its hidden messages of hope, peace, and faith...
Yizkor

Four times a year, Jews come together to recite prayers for our loved ones who have died. Traditionally, the Yizkor service is attended by mourners who have lost parents, children, siblings, or a spouse. These prayers are said on Yom Kippur afternoon, Sh’mini Atzeret, Pesach, and Shavuot.

On Yom Kippur, before sundown, we light a yahrzeit candle in memory of those we have lost. Spiritually, it is believed that the candles represent the souls of the departed which are never extinguished in our hearts.

There are no specific prayers mandated for the Yahrzeit candle, but some people choose to recite the Mourner’s Kaddish, the text of which you can find below.

The Yizkor service itself takes place on Yom Kippur afternoon when we pray for the peace and repose of our loved ones. We begin streaming the Yizkor service at 5 p.m. on Yom Kippur day with a beautiful poem written by Hannah Senesh (Israeli paratrooper in World War II and poet), "Yesh Kochavim" (There are Stars).

There are stars up above, so far away we only see their light long, long after the star itself is gone. And so it is with people we have loved – their memories keep shining ever brightly though their time with us is done. But the stars that light up the darkest night, these are the lights that guide us. As we live our lives, these are the ways we remember.

The Mourner’s Kaddish

Yitgadal v’yitkadash sham re’ah. Belela, d’b’er yar vehayeh.
Yikom molchot shel emem mishem zechaim bikol d’keil b’tit.
Yiselal, b’velela k’vod sh’may, v’imru: amen.

Lo sh’may re’ah m’kodsh lo’lela khelalim kulaim.

Yitzeer etod ba’etod me’archo et d’melech. Lchol lela, mei’el, bekhor va’almah, va’elun shelatzim.

Amee: amen.

Yitzeer etod ba’etod me’archo et d’melech. Lchol lela, mei’el, bekhor va’almah, va’elun shelatzim.

Amee: amen.

Yitzeer etod ba’etod me’archo et d’melech. Lchol lela, mei’el, bekhor va’almah, va’elun shelatzim.

Yitzeer etod ba’etod me’archo et d’melech. Lchol lela, mei’el, bekhor va’almah, va’elun shelatzim.

Gilgal, v’imru: amen.


Lo sh’may re’ah mei’el, bekhor va’almah, va’elun shelatzim.


Lo sh’may re’ah mei’el, bekhor va’almah, va’elun shelatzim.


Lo sh’may re’ah mei’el, bekhor va’almah, va’elun shelatzim.


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Lo sh’may re’ah mei’el, bekhor va’almah, va’elun shelatzim.


Lo sh’may re’ah mei’el, bekhor va’almah, va’elun shelatzim.
Why do we wear white on Yom Kippur?

There are two explanations for why many Jews dress in all white on Yom Kippur. First, there is a tradition that we are trying to elevate ourselves to be like the angels, so we refrain from doing human things like adorning ourselves in finery (like jewelry and leather) and eating, and we wear white to mimic what we think angels might wear. Second, there is an explanation that we wear white to recreate our own deaths, replicating the shroud we are wrapped in when laid in our caskets. The sages hoped that by contemplating our death we would be motivated to change our lives for the better.

Why do we eat round challahs instead of the traditional braided ones?

On Shabbat, we traditionally eat challah that is braided and oblong. On the High Holy Days, we eat challah that is round. We do this to symbolize the cyclical nature of life, and some even think that we do this to symbolize the crown of G-d.

Why do we eat apples dipped in honey and other sweet foods on Rosh HaShanah?

One of the most popular Rosh HaShanah customs involves eating apple slices dipped in honey, sometimes after saying a special prayer. Ancient Jews believed apples had healing properties, and the honey signifies the hope that the New Year will be sweet. Rosh HaShanah meals usually include an assortment of sweet treats for the same reason.

Questions to discuss around your holiday table

Rosh HaShanah

The only mitzvah (good deed/obligation) in the New Year is to hear the sound of the shofar. How does hearing the shofar make you feel? Does it trigger any memories for you?

Yom Kippur

The "Al Chet" prayer that is chanted during the Yom Kippur service asks us to consider our sins as a collective. "We have sinned" not "I have sinned." What are some modern communal sins, and how should we atone for them?

One of the sins listed in the "Al Chet" prayer says, "And for the sin which we have committed before You intentionally or unintentionally." Why are we asked to take responsibility and atone for sins we committed unintentionally?
Candles

Lighting the candles on Rosh Hashanah is slightly different this year because Erev Rosh Hashanah falls on a Friday night. Therefore, the candles are lit saying this blessing:

Baruch atah Adonai, Eloheinu Melech haolam, asher kid’shanu b’mitzvotav v’tzivanu l’hadlik ner shel Shabbat v’shel Yom Tov.

Blessed are You, our God, Ruler of the world, who sanctifies us with mitzvot and calls upon us to kindle the lights of Shabbat and the Festival day.

Kiddush

Blessing over the apples

Baruch atah Adonai Eloheinu Melech haolam, borei p’ri ha-gafen.

Praise to You, Adonai our God, Sovereign of the universe, Creator of the fruit of the vine.

Praise to You, Adonai our God, Sovereign of the universe, who has chosen us from all the peoples, hallowing us with mitzvot. In Your love, Adonai our God, You have given us this Day of Remembrance, to hear the sound of the Shofar, to unite in worship, and to recall the Exodus from Egypt. For You have chosen us from all the peoples, consecrating us to Your service, and Your word is truth eternal. Praised is the Sovereign God, Sovereign of all the world, who hallow the House of Israel and the Day of Remembrance.

Blessing over the honey

Y’hi ratzon mil’fanecha, Adonai Eloheinu veilohei avoteinu, Shet’chadeish aleinu shanah tovah um’tukah.

May it be Your will, our God and God of our ancestors to renew for us a good and sweet year.
Rosh Hashanah Seder

With references and resources from MyJewishLearning.com and Stephen Wise Temple.

With its origins in the Sephardic and Mizrachi communities, the Rosh HaShanah seder ritualizes the holiday with a seder plate, special foods, and beautiful blessings. Here is a small peek into the tradition, which you can replicate in your own home!

The origins of the ritual date back to the Talmud (Horayot 12a), where Abaye discusses omens that carry significance, and suggests that at the beginning of each New Year, people should make a habit of eating the following foods that grow in profusion and symbolize prosperity: pumpkin, a bean-like vegetable called rubia, leeks, beets, and dates.

Visit wbtla.org/hhd2020 to view and download the blessings in Hebrew.

Light the holiday candles:
Blessed are You God, Sovereign of the Universe, who makes us holy through Your commandments and commands us to kindle the lights of Shabbat and Yom Tov.

Kiddush, the blessing over the wine:
Blessed are You God, Sovereign of the Universe, who creates the fruit of the vine.

Shehechiyanu:
Blessed are You God, Sovereign of the Universe, who gives us life, sustains us, and enables us to reach this season.

Bless and Eat dates: A wish for peace
May it be your will, God, that enmity will end. (The Hebrew word tamar resembles the word for end, yitamu.)

Bless and Eat pomegranate: A wish for mitzvot (holy acts)
May we be as full of mitzvot as the pomegranate is full of seeds.

Bless and Eat beans: A wish for prosperity/Tzedakah (acts of righteousness)
May it be Your will, God, that our merits increase. Instead of string beans, Jews from Libya mix sugar and sesame seeds to symbolize plenty, because the grains are so tiny and numerous that they can't be counted.

Bless and Eat pumpkin or gourd: A wish for happiness
May it be Your will, God, to tear away all evil decrees against us, as our merits are proclaimed before you.

Bless and Eat spinach or beets: A wish for freedom
May it be Your will, God, that all the enemies who might beat us will retreat, and we will beat a path to freedom.

Bless and Eat leeks, chives, or scallions: A wish for friendship
May it be Your will, God, that our enemies be cut off. Persian Jews tear the scallions and throw them behind their backs and over their shoulders. Sometimes they then say the actual names of the enemies they want to destroy.

Bless and eat apples dipped in honey: A wish for sweetness
1st blessing: May it be Your will, God, to renew for us a good and sweet year.
2nd blessing: Blessed are You, God, Sovereign of the Universe, who creates the fruit of the tree.

Hamotzi: Blessing for the bread, traditionally round challah
Praised be our Eternal God, Ruler of the universe, who brings forth the bread from the earth.

End with:
Shana Tova U'metukah!
A good and sweet year!
Braised Brisket of Beef with Onions and Garlic  By Diane Worthington

Serves 6 to 8

This is really a cross between mom’s brisket and the best pot roast you’ve ever tasted. Inspired by Nach Waxman’s Brisket from the The New Basics cookbook, this comforting potted beef braises tenderly and slowly in an onion, leek and beer compote with a flavor heightened by the addition of sun-dried tomato paste and whole braised garlic cloves. The sun-dried tomato paste really adds an extra punch of flavor but you could also substitute regular tomato paste if unavailable. Make sure to pick a flavorful lager but watch out for excess bitterness.

The key to this recipe is the long slow cooking process that keeps the meat from shrinking and the sweet onion compote bed that encourages the beef to stay moist and tender. Cutting the brisket halfway through the cooking process assures that each slice of meat will be evenly flavored with the sauce and it also makes serving this dish a snap.

Make this up to three days ahead so the flavors can develop. Just make sure to taste the sauce before you serve it to make sure to brighten the flavor, if need be. I like to serve this with sautéed green beans and potato pancakes with homemade applesauce.

Ingredients.

- 3 tablespoons olive oil
- 1 (4-5 pound) first cut brisket
- Salt and freshly ground black pepper
- 4 medium onions, thinly sliced
- 4 medium leeks, white and light green part only, cleaned and thinly sliced
- 3 medium carrots, peeled and sliced
- 16 garlic cloves, peeled
- 1 cup lager beer
- 1/4 cup sun-dried tomato paste
- 2 tablespoons finely chopped parsley, for garnish

Steps.

1. Preheat the oven to 325°F.

2. In a very large heavy deep ovenproof casserole heat 2 tablespoons of oil on medium-high heat. Dry the brisket well. Season the brisket with salt and pepper on both sides and brown the brisket, about 4 minutes per side until nicely browned. (This will assure the sauce is a deep brown rich color and flavor.) Remove the brisket to a large dish and reserve.

3. Add the remaining oil to the pan on medium heat and sauté the onions and leeks until a rich, golden brown color, scraping up the brown bits from the bottom of the pan as the onions cook, about 15 to 20 minutes. Add the carrots and garlic and cook another 2 minutes. Add the beer and combine with the onions. Season with salt and pepper.

4. Return the brisket on top of the onion mixture in the casserole and glaze the brisket evenly with the sun-dried tomato paste, by using a spatula to evenly spread over the top of the brisket. Cover and transfer to the oven to braise for 1 1/2 hours.

5. Remove the brisket to a carving board and slice the meat against the grain, placing the meat back into the casserole in overlapping slices. Return the brisket to the oven and continue cooking another 1 1/2 to 2 hours or until very tender when pierced with a fork. To serve, place the brisket slices overlapping in a serving dish with edges to catch the sauce. Spoon over the sauce, garnish with parsley and serve immediately.

Advance Preparation: May be prepared up to 3 days ahead, covered and refrigerated. Bring to room temperature and reheat in a 350 F oven for 1/2 an hour before serving.

Diane Worthington is a Temple member, a recipient of two James Beard Awards and a noted cookbook author.
Whitefish and Salmon Terrine with Herbed Horseradish Cream

A Tasty Take on Gefilte Fish, By Diane Worthington

Serves 10 to 12 as a first course and 6 as a main course

It’s that time again--- the Jewish New Year holidays. I grew up with the classic gefilte fish served as a starter at Rosh Hashanah and as a light main course for breaking the fast after Yom Kippur. Gefilte fish is basically a fish puree, poached and served chilled. Among my friends and family, people either love it or don’t even want to see it on their plate. I came up with this terrine as a response to the gefilte fish naysayers… And I am happy to report that many of them come back for seconds once they tuck into this tasty reinterpretation.

Ground whitefish and salmon are blended together here. Many markets carry ground whitefish during the holidays but you will have to grind the salmon. If you can’t find the whitefish ground, process both the whitefish and salmon filets in the food processor, making sure to remove the skin and all the bones.

This terrine can be served in overlapping slices on a large rectangular platter with crisp crackers, matzo or thinly sliced pumpernickel bread. You can also serve it on individual plates with mixed greens lightly dressed with a simple vinaigrette and a dollop of the Herbed Horseradish Cream on the side. (I like to make a sandwich of challah, sauce and fish terrine--- really yummy.) Remember this needs to be made a day ahead of serving because it must be chilled. This is so delicious as a first course or a light main course

Ingredients

- 1/4 cup olive oil
- 4 medium carrots, finely chopped
- 3 leeks, white and light green parts only, cleaned and finely chopped
- 4 large eggs
- 6 tablespoons matzo meal
- 1 cup vegetable or chicken stock
- 1 1/2 pounds ground whitefish or a mixture of whitefish, pike and buffalo fish
- 3/4 pound fresh salmon filet, skin removed and ground
- 2 1/2 teaspoons salt
- 1 teaspoon ground white pepper
- 1 teaspoon sugar
- Juice of 1 lime

Herbed Horseradish Cream

- 1/2 cup prepared horseradish cream
- 1/4 cup olive oil
- 1 tablespoon white balsamic vinegar
- 2 tablespoons crème fraîche
- 1/2 lime, freshly squeezed
- Finely chopped fresh herbs like chives, dill or parsley, optional
- Lemon slices and parsley sprigs for garnish

Steps

1. Heat oil in a medium skillet and sauté carrots and leeks over medium heat until softened, about 5-7 minutes. Allow to cool for 10 minutes.
2. Preheat the oven to 350F. Lightly coat a large (9 1/2-inch x 5 1/2-inch x 2 1/2-inch) loaf pan with cooking spray.
3. Beat the eggs with the matzo meal in a large bowl with an electric mixer. When well combined, add the broth, cooled carrots and leeks, salt, pepper and sugar and continue to beat until well blended. Add the whitefish and salmon and mix well, making sure the ground fish is completely blended with the other ingredients.
4. Pour the fish mixture into the prepared pan. Pick up the pan with both hands and slam down on the counter to settle any air bubbles. Sprinkle with the lime juice. Bake for about 45 to 50 minutes or until a long wooden skewer inserted in the just center comes out clean. (Start checking after 45 minutes.) Remove the terrine from the oven and allow it to cool for half an hour. Cover with foil and chill overnight.
5. For the horseradish cream: combine all ingredients in a small bowl and whisk well, making sure the oil is emulsified. Taste for seasoning. Transfer to a serving dish, cover and refrigerate.
6. To serve: run a knife around the edges of the pan and invert it onto some foil. Turn it back over onto a rectangular platter. Slice into serving pieces overlapping them on the platter and garnish with lemon slices and parsley. Or serve on individual plates on a bed of arugula. Serve with the horseradish-herb cream.

Advance Preparation: The terrine and sauce can be made 2 days ahead and refrigerated.
Break the Fast with Savory Noodle Kugel with Caramelized Leeks  By Diane Worthington

Serves 8

Noodle puddings are popular as a side dish that also double as a slice of soothing comfort. Here egg noodles are baked in a savory egg custard and are usually served warm. While this is often served on Jewish holidays, and especially on Break the Fast dinner after the conclusion of Yom Kippur services, it is equally at home anytime as a delectable dish on most family dinner tables.

This is a crowd pleaser for children and adults. Cream cheese, sour cream and cottage cheese are added to the eggs to form a custard. A sauté of caramelized leeks, shredded carrots and spinach along with cooked noodles are folded into the pudding to make for a savory vegetarian favorite. For the topping, the crispy Japanese-style breadcrumbs called panko, add a crunchier texture than fine breadcrumbs. One bite of the vegetable noodle custard with the crispy parsley topping may convince you to make this a happy family tradition.

There are a number of ways to serve this. You could present this as a main course brunch entrée, a side dish for roasted chicken or brisket, or as a vegetarian dish alongside a few vegetable salads as a light dinner.

A few More Tips:
Use low-fat sour cream, cottage cheese, and cream cheese for a lighter version.
Advance Preparation: Make up to 8 hours ahead through step 4, cover, and refrigerate. Remove from the refrigerator 1 hour before baking.

Ingredients

- 4 tablespoons olive oil
- 4 large leeks white and light green part only, chopped
- 2 carrots peeled and shredded, about 1 cup
- 2 cups packed baby spinach
- 1 teaspoon salt
- Ground black pepper
- 12 ounces wide egg noodles
- 4 large eggs
- 2 cups cottage cheese
- 1 cup sour cream
- ½ pound cream cheese, softened
- 1 tablespoon Dijon grainy mustard
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 2 tablespoons finely chopped Italian parsley
- Zest of 1 large lemon

Topping

- 3/4 cup panko crumbs
- 1 garlic clove, minced
- 2 tablespoons finely chopped Italian parsley
- Salt and white pepper
- 3 tablespoons unsalted butter, melted

Steps

1. Pre-heat oven to 350 degrees F. Spray a 9 x 13 casserole dish with oil and set aside.
2. Heat a large sauté pan over medium-high heat. Add 2 tablespoons of oil and warm the oil. Add the leeks and sauté, stirring often until golden brown, about 10-15 minutes. Turn down the heat to medium if the leeks begin to burn.
3. Add the shredded carrot and continue to sauté until all the vegetables are slightly caramelized, about 3 more minutes. Add the spinach leaves toss until just beginning to wilt. Season with salt and pepper and reserve.
4. Bring a large pot of water to a boil and cook the noodles for about 6 minutes, or until al dente. Drain and reserve.
5. To make the topping, in a small bowl, combine the panko, garlic, salt and pepper, and butter and mix with a fork to combine. Reserve.
6. In a large bowl, beat the eggs with an electric mixer on medium speed or whisk until well blended. Add the cottage cheese, sour cream, cream cheese and whisk until the cream cheese is completely blended. Add the mustard, salt, pepper, parsley and lemon zest. Stir in the cooked vegetables and drained noodles and mix to blend. Spoon into the prepared dish. Smooth over with a spatula. Scatter the topping evenly over the noodles.
7. Bake the kugel for 40 minutes or until it is cooked through and topping is browned. Let cool slightly, cut into squares and serve immediately.
Honey Cake  A Treasury of Jewish Holiday Baking by Marcy Goldman

Ingredients

- 3 1/2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1 cup vegetable oil
- 1 cup honey
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 1 cup warm coffee or strong tea
- 1/2 cup fresh orange juice
- 1/4 cup rye or whisky (see Note)
- 1/2 cup slivered or sliced almonds (optional)

Special Equipment
I like this cake best baked in a 9-inch angel food cake pan, but you can also make it in a 10-inch tube or bundt cake pan, a 9-by-13-inch sheet pan, or three 8-by-4 1/2-inch loaf pans.

Steps

1. Preheat the oven to 350°F. Lightly grease the pan(s). For tube and angel food pans, line the bottom with lightly greased parchment paper. For gift honey cakes, I use “cake collars” (available from Sweet Celebrations) designed to fit a specific loaf pan. These give the cakes an appealing, professional look.

2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and spices. Make a well in the center and add the oil, honey, sugars, eggs, vanilla, coffee, orange juice, and rye or whisky.

3. Using a strong wire whisk or an electric mixer on slow speed, combine the ingredients well to make a thick batter, making sure that no ingredients are stuck to the bottom of the bowl.

4. Spoon the batter into the prepared pan(s) and sprinkle the top of the cake(s) evenly with the almonds. Place the cake pan(s) on 2 baking sheets stacked together and bake until the cake springs back when you touch it gently in the center. For angel and tube cake pans, bake for 60 to 70 minutes; loaf cakes, 45 to 55 minutes. For sheet-style cakes, the baking time is 40 to 45 minutes. This is a liquidy batter and, depending on your oven, it may need extra time. Cake should spring back when gently pressed.

5. Let the cake stand for 15 minutes before removing it from the pan. Then invert it onto a wire rack to cool completely.

Note: If you prefer not to use the whiskey, replace it with orange juice or coffee.
Preparation Food for Yom Kippur

Did you know that on Yom Kippur, grown ups don’t eat anything for a whole 25 hours, that’s a little more than one entire day! This not eating is called, “fasting,” but you won’t have to do it until you become a bar or bat mitzvah when you are 13 years old. When you hear someone say in Hebrew Tzom Kal, Tzom means fast and Kal means easy. But really? You are not wishing them an “easy fast.” You are wishing them a meaningful fast. How could fasting be meaningful when someone is feeling so hungry? Great question! It’s meaningful if the discomfort a person feels when they are hungry leads them to think about how they want to be and can be a better person in the New Year. You can help them with their fast and what a great opportunity for you. For the day of Yom Kippur, you take care of preparing your food. Feed yourself so that the adults don’t have to be around food on this day of fasting. A few days before Yom Kippur, have a parent help you plan your meals and a snack for the day. Now that you have your plan, make sure you have everything ready the day before, and then all you need to do is take it out of the fridge or cupboard. This is a real mitzvah (good deed)!

<table>
<thead>
<tr>
<th>What I’m going to eat for</th>
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<tbody>
<tr>
<td>BREAKFAST</td>
<td>LUNCH</td>
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HiHoKidz Elul Videos

Elul videos for kids! Join Charlie Kramer and Jason Mesches as they teach us some songs for the High Holy Days and what the High Holy Days are about! You can watch on wbtla.org/hhd2020, our Youtube channel, and our WBT@Home emails.

TOPICS INCLUDE:

- The blessing of bringing sweetness into our lives, and we’ll learn a song called “Sweet As Honey.”
- What we do when we hear the shofar, the four sounds of the shofar, and we’ll learn a song called “Shofar Blast.”
- Why do we eat apples and honey, and we’ll learn a song called “Apples in Honey.”
- “Doing a little better” and we’ll learn a song called “Do a little Better.”

Asking For Forgiveness

One of the most important parts of the High Holy Days is asking people for forgiveness when we’ve done something wrong or hurtful to another. Slicha means “excuse me, oops, I have made a mistake, I’m sorry.” We are all humans and humans make mistakes.

Do you want to try it?

Here are some words you can use when you don’t know exactly what to say. “I want to say I’m sorry to you because you are someone I care about. I will try not to do that again.” “In the coming year, I will try a bit harder...maybe we can work on this together.”
Supplies

• Tub filled with water (if not able to stand by a river or lake)
• Non-toxic, washable markers
• Small squares of white paper or rice paper

One of the crucial elements of any Tashlich ceremony is water. This ceremony is ideally performed at a natural body of water, like a river or stream. If that’s not possible, gather around a tub of water in the backyard, or around the bathtub, or sink.

Regretting Our Sins

Distribute small squares of paper and give each person time to think about an incident from the previous year that they feel sorry, embarrassed, or sad about.

Have each member of the family privately write about these incidents on their small squares of paper with washable markers. Once they have finished, each person will hold their papers tightly in their hands so no one else can see them.

Tashlich Verses

As a family, read these verses, which comprise special prayers that we say for Tashlich. As you read, ask each other to pay attention to and circle the mention of water in each selection.

Micah 7:18-20  Psalms 118:5-9

(God, instead of being angry at us, throws our sins into the sea.)  (I am not afraid because God is with me.)

Who, God, is like You? You forgive iniquity and overlook transgression for the remnant of Your heritage, You do not keep Your anger forever for You desire kindness! You will again show us mercy, you will suppress our iniquities. And You will cast all their [our] sins into the depths of the sea. Grant truth to Jacob, kindness to Abraham, as You swore to our ancestors from ancient times.

From the depths I call to God. God answered me with expansiveness. God is with me, I have no fear; what could man do to me? God is with me, through my helpers, therefore I can face my adversaries. It is better to take refuge in God than to rely on people. It is better to take refuge in God than to rely on nobles.

When everyone has finished their readings, discuss:

• What do we learn about God in these verses?
• What does it mean to call to God from “depths of the sea” or from “deep waters”?
• Why do you think we perform the Tashlich ceremony near water? What does the water remind us about?
A meaningful Tashlich experience for a WBT@home experience by Cantor Lisa Peicott

The Ritual of Starting Over
Have each member of the family take their private squares of paper and soak the papers in the lake, river, or the tub of water until the words are unrecognizable.

As they do this, ask everyone to watch carefully and think quietly about the action they have just taken and what it means to wash away our sins.

Closing Song
Conclude this activity with a hopeful song which reflects the feeling that one may have after performing Tashlich. Join together in a prayer for peace, the words of Oseh Shalom:

Oseh shalom bimromav
Hu ya’aseh shalom aleynu
Ve’al kol yisrael
Ve’imru Amen

May the One who makes place in high places
Make peace for us
For all Israel
And let us say, Amen

Olam Chesed Yibaneh…
I will build this world in love...
You must build this world in love...
If we build this world in love...
Then God will build this world in love.

Follow-up and Reflection
(Read the following poem and questions and discuss as a family)

Tashlich
by Rena Gray Fein

I wish I hadn’t done that.
I wish I hadn’t said that.
I wish I hadn’t thought that I wish I hadn’t ...
But I did.
And I’m still me, but it feels so wrong.
It’s stuck in my head like the tune of a song.
That really bad feeling seems to be here to stay.
So I keep on wishing, but it won’t go away.
This year, by the water,
I’ll whisper, “I’m sorry”
And I’ll clench my fist hard ‘round the crumbs in my pocket

Then I’ll finally reach up and
Let them all go
And I’ll catch my reflection –
Arms raised up high
With the clouds right above Like a bird in the sky
Looking free
Feeling free
Free to feel
And also
Free to move on
Forgiven by One
One of the best parts of the High Holy Days is that we can talk as a family about the things we care about, and how we can show love to each other. As part of your family’s break the fast meal, why not write a list of ideas that you can display in your home throughout the year? Don’t forget to decorate it!

When you’re done, take a picture of your 10 Commandments and a picture of your family and send them to jberman@wbtl.org.

### Our Family’s 10 Commandments of Shalom Bayit (Peace in the Home)

1. 

2. 

3. 

4. 

5. 

6. 

7. 

8. 

9. 

10. 

Apple of Hope

Make a giant papier mâché apple of hope this Rosh HaShanah, and fill it with messages telling of your hopes for the New Year.

WHAT YOU’LL NEED

- Balloon
- Rubber band
- Newspaper
- Liquid starch
- Bowl
- Paper towels
- Stiff cardboard
- Scissors
- Paints
- Paintbrushes
- Glue
- Green construction paper
- Paper
- Pen

1. To make the apple, blow up a large, round balloon. Fasten the end with a rubber band. Tear newspaper into strips that are 1 to 2 inches wide. Soak the strips in liquid starch for ten minutes.

2. Then paste the strips onto the balloon until the whole balloon is covered. Let paper dry. Add three more layers of newspaper strips – letting each layer dry before adding the next. Each time you add a layer, change the direction of the strips to make your apple strong.

3. Soak 1- to 2-inch strips of paper towels in the liquid starch, and add two layers of these strips to form more of an apple shape. Cut a 1-3/4-inch piece of stiff cardboard for the stem. Wrap starched newspaper strips around it. Let your apple and stem dry for a few days.

4. Release the rubber band, and the balloon inside will lose its air. Then draw a line all around the top third of the apple. Cut along this line. Cut a hole in the top half that is a little smaller than the stem you made.

5. Wedge the stem in the hole so that it forms a tight seal and can be used as a handle. Paint the stem brown and the apple a rosy red color. You could even glue on some green construction paper leaves. Paint the inside of your apple white.

6. Have family and friends write messages telling their hopes for the New Year, and put them inside the apple. Take turns reading the messages aloud at the Rosh HaShanah Seder.

Honey Cards

Send out lots of these honey-sweet Rosh HaShanah honey cards.

WHAT YOU’LL NEED

- Heavy paper
- Permanent markers
- Felt
- Glue
- Scissors

1. It's traditional to send out New Year's cards at Rosh HaShanah wishing your friends and family a sweet year.

2. To make a honey of a card, draw a large honey jar along the edge of a folded piece of heavy paper. Cut out the honey jar shape on all the edges except the folded one. Trace the jar shape on a piece of felt and cut out two felt jar shapes that you can glue onto the front and back of your card.

3. Cut an oval shape out of felt to use as the honey jar's label. Write the word "HONEY" on it with a marker. Inside the card, draw pictures and write the message, "May your New Year be as sweet as honey!"

4. Everyone will agree that this is one sweet card.
TRIBUTES (CONTINUED)

The Temple Fund...now more than ever we need the critical resources to help congregants remain members of our congregation, provide scholarship assistance for our school families, deliver food and diapers to those in need in our neighborhood and retain our outstanding staff. Thank you for your commitment to Wilshire Boulevard Temple.
DYLAN LENNICK  
August 15, 2020

Dylan is the son of Sari and Alan Lennick; the grandson of Sheila Wagner, Doug Lennick, and Eme Lennick.

What do you commit to doing after you become a Bar mitzvah to make the world a better place? I will be continuing with Wilshire Blvd Temple in the WBTYHelps program to help people in need. I will also personally always strive to help others in every way I can. I am committed to fighting for racial equality and human rights, because all humans are equal.

JAXON JULIUS WOLF  
August 15, 2020

Jaxon is the son of Brian and Jennifer Wolf; the grandson of the late Bennett Levitt Wolf and late Susane Flora Alter Wolf; Mary and Fred Ginsberg; Victor P. Fasano.

Family Welcomers: Georgie and Dylan Wolf, sisters.

What do you commit to doing after you become a Bar Mitzvah to help make the world a better place? I plan to volunteer as an assistant to the athletic coaching staff at school this coming school year to help younger athletes learn sports, such as flag football, basketball, and soccer, and play to the best of their abilities.

ELI WEENE  
August 15, 2020

Eli is a graduate of Brawerman Elementary School West at Wilshire Boulevard Temple

Eli is the son of Laura Brand and Adam Weene; the grandson of Robert Brand and the late Carol Brand; Larry and Diane Weene.

Family Welcomers: Zoe and Max Weene, siblings.

What do you commit to doing after you become a Bar Mitzvah to help make the world a better place? I commit to being inclusive and aware of racial biases and other types of discrimination and taking action.

LUCAS AARON NEHORAY  
August 22, 2020

Lucas attended Brawerman Elementary School West at Wilshire Boulevard Temple

Lucas is the son of Babak and Kirin Nehoray; the grandson of Farshid and Farzaneh Nehoray; Brock and Janice Shambarg.  

Family Welcomers: Marco and Simone Nehoray, siblings.

What do you commit to doing after you become a Bar Mitzvah to help make the world a better place? I would like to continue helping the planet by participating in beach cleanups and living a lifestyle that is not wasteful and does not contribute to global warming and damaging the earth.

ADAM GOLDMAN  
August 22, 2020

Adam is the son of Aaron and Susan Goldman; David and Lois Goldman, Ronald and the late Abby Feiner.

Family Welcomers: Henry Goldman, brother.

What do you commit to doing after you become a Bar Mitzvah to help make the world a better place? After my Bar Mitzvah, I will be kind to others and aware of the human effects on the environment.

JONAH GIMBEL  
August 22, 2020

Jonah is the son of Stephanie and Jeff Gimbel; the grandson of Robin and Sheldon Wallach; Nancy and Neal Gimbel.

Family Welcomers: Gray, Sloane, and Zoe Gimbel, siblings.

What do you commit to doing after you become a Bar Mitzvah to help make the world a better place? I love spending time at the beach with my friends and family. I don’t like seeing all the trash. After I become a bar mitzvah, I am going to work hard to help keep our beaches clean and safe.

JADE OBANDO NEGRIN  
August 29, 2020

Jade is the daughter of Janine Erica Negrin and Mario Antonio Obando Montiel; the granddaughter of Marsha Negrin and the late Theodore Negrin.

Family Welcomer: Cash Obando Negrin, brother.

What do you commit to doing after you become a Bat Mitzvah to help make the world a better place? I commit to helping protect the ocean by supporting groups such as Ocean Heroes.

ELLA ROMICK  
August 29, 2020

Ella is the daughter of Eden and Steven Romick; the granddaughter of Dottie Lewis and the late Edward Lewis; Sharon and Sander Romick; Anne and Gary Salenger.

Family Welcomers: Aidan, Amelia, and Sasha Romick, siblings.

What do you commit to doing after you become a Bar Mitzvah to help make the world a better place? I want to secure the well-being of all animals and will, therefore, make sure that the beaches stay clean by doing cleanups with friends and family, and continue to advocate for a healthy environment. I want to make the world a better place by following the lessons of my Torah portion, which is to respect all living things. I hope to be a positive force in the world and help keep our blue skies blue, our clear waters clear, and our green trees green.

WEST HARRIS  
August 29, 2020

West is the son of Tony Harris and Erin Harris; the grandson of John and Marjorie Harris; the late Ann Mahoney and Jim Mahoney.

Family Welcomer: Avery Harris, sister.

What do you commit to doing after you become a Bar mitzvah to make the world a better place? I commit to trying to make sure food that would otherwise be wasted gets eaten.
Welcome to new Temple members...

Elisabeth and Robert Cole and their son, Jordan...Janine and Eric Dreisen and their sons, Ryder and Dylan...Steven Dresner and Bryn Freedman...Jennie and Michael Ehrlich...Leslie and Steve Epstein and their son, Barret...David Kohn and his sons, Jackson and Charlie...Eve and Seth Rodsky and their children, Zachary, Benjamin, and Anna...Denilie and Jordan Sachs and their daughters, Annabelle and Lila...Casey and Alexander Shafat and their daughter, Penelope...Barbara Weinger...

Congratulations to...

Susan and Michael Levine on the recent marriage of their daughter Emily Levine to Daniel Epstein...Warren and Randi Grant on the recent marriage of their son Adam Grant to Ali Lavalenth...Lauren Leichtman and Arthur Levine on the recent marriage of their daughter Sabrina Leichtman-Levine to Carter Magin son of Loz and Jerry Magin...

Congratulations to...

Juan Estrada on the birth of his son, Nathan Zachariah Estrada...Ashley and Brett Joffe on the birth of their son, William Miles Joffe, and to sisters, Rose and Emilie...Candise and Daniel Nysan on the birth of their son, Noah Alexander Nysan, and to sister and brother, Alessa and Landon, and to aunt and uncle, Claudine and Farshid Shokouhi...Diana Feinstein and Mark Sedlander on the birth of their son, Dylan Brooks Sedlander, and to brother, Jonathan...Marsha Jack on the birth of her granddaughter, Scottie Jem Seefef...Ashley and Rabbi Beau Shapiro on the birth of their son, Simon Harris Shapiro, and to sister, Evelyn...Erin and Joshua Snyder on the birth of their daughter, Stella Rose Snyder, and to the grandparents, Donald Fennig and Katherine Fennig-Switzer...Michael Spitz and Maria De Jesus on the birth of their daughter, Luiza Ilana Spitz, and to brother, Max...Nicole and Jacqueline Tate-Naghi on the birth of their son, Ari Tate-Naghi, and to brother, Eli...Rachel and Gabe Waterman on the birth of their daughter, Lily Jane Waterman, and to sisters, Emma and Charlotte...

Condolences to...

Randi and Warren Grant on the death of her mother, Marilyn Blank, and to grandchildren, Adam, Jason, and Jordan...Jason and Dara Head on the death of his mother, Joyce Mullery Clark, and to grandchildren, Rachel and Ryan...Lindsay and Sarah Conner on the death of his mother, Miriam Conner, and to grandchildren, Claire, Eden, and Michael...Jennifer and Jean-Louis Velaise on the death of her mother, Mary Jane Fate, and to grandchildren, Alexander, Benjamin, and Theodore...David Fishman and Robin Zucker on the death of his father, Jerry Fishman, and to grandchildren, Owen and Reese...Alex Gantz on the death of his brother, Marvin Gantz, and to his nephews, Alan and James...Shani and Scott Printz on the death of her mother, Rochelle Ginsberg...friends and family of Jerry Gottlieb...Jill Gottlieb on the death of her husband, Marvin Gottlieb...Linda Geller on the death of her ex-husband, Howard Geller, and to his children, Garrett, Jeffrey, Spencer, and Stephanie...Lila Guirguis on the death of her stepmother, Julia Palacios Guirguis...Sue and Steve Reitz on the death of her brother, Andy Harris, and to nephews, Darrin, Josh, and Jamie...Michael and Diana Javaheri on the death of his father, Sion Javaheri, and to grandchildren, Alexa and Gabriel...Jaye Zabiah on the death of her grandmother, Ruth Katz...Jonathan and Gretchen Klein on the death of his father, Thomas Klein, and to his grandsons, Charles and Nathan...Seth and Robin Kugler, on the death of his father, Solomon David Kugler, and to his grandchildren, Nicole and Mallory...Negin Bolour on the death of her daughter, Ava Grace Latowitsch, and to her brother, Oliver, aunt and uncle, Areeza and Stephan Berghoff, cousins, Jonah, Leo, and Lola, uncle and aunt, David and Elshia Bolour, and cousins, Asher, Isaiah, and Liana...Beth Cole on the death of her mother, Elaine Baron Lieberman...

Phyllis and Howard Rubenstein on the death of their grandson, Evan Mackey...Paul Greenberg on the death of his partner, Diana Menzer, and to her best friend, Elaine Robinson...Bruce and Nancy Newberg on the death of his father and mother, Jerry and Fran Newberg, and to the grandchildren, Brandon, Matthew, and Nicholas...Richard and Dina Pachulski on the death of his mother, Jennifer “Jenny” Pachulski, and to the children, Jonathan and Nicola...Betsy Phillips on the death of her husband, William Phillips...Ali and Ryan Gagerman on the death of her father, Thomas Philip Pollock, and to the grandchildren, Benjamin and Haley...Deborah and Andrew Frank on the death of her father, Rabbi Stanley Robin, and to grandchildren, Charlotte and Sydney...Mark and Diane Rudolph on the death of her mother, Betty Rudolph, and to grandchildren, David and Rachel...Carole Schiffer on the death of her mother, Kelly Schiffer...Gary and Maski Schiller on the death of his father, Frank Schiller, and to grandchildren, Adam and Aiden...Jennifer Gwartz and Joshua Kramon on the death of her mother, Diane Schwartz, and to grandchildren, Charlotte and Lily...Dr. Neil Sherman and stepmother, Muriel Sherman, on the death of their sons, Kent Sherman, and to brother, Todd Sherman...Jae Steinic on the death of her father, Chaim “Charlie” Steinic...Monia Brandler on the death of her sister, Juan Travis...Jon and Randee Turtle on the death of his sister, Jeri Wendy Turtle, and to nieces, Alexandra and Samantha...Myma Vinkman Zimmerman on the death of her husband, Stanley M. Zimmerman, and their children, Rebecca, Jay, Lisa, and David Zimmerman, and Kai and Thomas Zimmerman...

And to all immediate and extended family.

Wilshire Boulevard Temple Anniversary Milestones

Each month we recognize the milestone anniversaries of Wilshire Boulevard Temple congregants: the years represent adult membership and do not include time as a child under a family membership. Congratulations, and thank you for being part of this community!

August Anniversaries

65 Years...Betty Denitz
50 Years...Richard and Debbie Powell
45 Years...Robert and Barbara Meiri
40 Years...Bruce and Lilly Karatz...Sandra Kates...Donald and Leeanne Motley...Herbert and Janet Rappaport...
35 Years...Howard and Julia Bransky...Bette Feldman...Jack and Leslie Kavanagh...
Jonathan Mitchell...
30 Years...Bart and Nadene Alexander...Russ and Lineleigh Richer...
25 Years...Ruth Borden...Paul and Sharon Crane...Hillard and Val Gordon...Melinda Lozano...Jon and Lisa Provisor
15 Years...Scott and Carin Farkas...Naomi Malin...Ali and Michele Nadelman...Richard Poul...Ian and Sarah Schwartz...
10 Years...Jill I. Franklin...James and Holly Freedman...Rodger and Jennifer Landau...Jordan and Sahara Pynes...Kirk and Allison Schenck...Steve and Nicole Seigel...Adam and Trina Venit
5 Years...Allison Epstein...Cathy J. Graf...Sam and Julie Levi...Gerald Malamud...Daniel and Candice Nysan...James and Regina Stone...Jay Westlin and Lilly Lenavitt

Other Holidays

These are the other major holidays and observances for 5781/2020-2021

Sukkot
October 3 – 9, 2020
Sh'mini Atzeret
October 10, 2020
Simchat Torah
October 11, 2020
Chanukah
December 11 – 18, 2020
Purim
February 26, 2021
Pesach
March 28 – April 4, 2021
Yom HaShoah
April 8, 2021
Yom HaAtzma'ut
April 15, 2021
Shavuot
May 17 – 18, 2021
Clergy
Rabbi Steven Z. Leder, Pritzker Chair of Senior Rabbinics
Cantor Don Gurney
Rabbi Elissa Ben-Naim
Rabbi David Eshel
Rabbi M. Beaumont Shapiro
Rabbi Susan Nanus
Rabbi Joel Nickerson
Cantor Lisa Peicott
Rabbi Karen Fox, Emerita
Rabbi Harvey J. Fields, Ph.D., z”l

Board of Trustees
President: Alberto Valner
Vice President: Scott Edelman
Treasurer: Dena Bloom
Vice President: Simon Furie
Secretary: Rebecca Jonah
Vice President: Caroline Kuperstock
Immediate Past President: Rick Powell
Board Members: Ronn Davids, Deborah Dragon, Carolyn Enenstein, Claire Goldsmith, Charles Hirschhorn, Fred Kunik, Brian Milder, Kevin Neustadt, Bruce Rosenblum, Reagan Silber, Skip Victor, Robin Zucker

SCHEDULE OF SHABBAT WORSHIP & STUDY

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<thead>
<tr>
<th>Date</th>
<th>Shabbat Services</th>
<th>SATURDAY, SEPTEMBER 12</th>
<th>FRIDAY, SEPTEMBER 18</th>
<th>SATURDAY, SEPTEMBER 19</th>
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<tr>
<td>FRIDAY, SEPTEMBER 4</td>
<td>6:00 p.m.</td>
<td>Shabbat Morning Service</td>
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<td>Shabbat Morning Service</td>
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<td>SATURDAY, SEPTEMBER 5</td>
<td>Shabbat Morning Service</td>
<td>10:00 a.m.</td>
<td>Erev Rosh HaShanah</td>
<td>10:00 a.m.</td>
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<td>Havdallah</td>
<td>Selichot</td>
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<td>8:30 p.m.</td>
<td>7:30 p.m.</td>
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<td>FRIDAY, SEPTEMBER 11</td>
<td>Shabbat Services</td>
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<td>FRIDAY, SEPTEMBER 25</td>
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<td>6:00 p.m.</td>
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<td>Shabbat Services</td>
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<td>SATURDAY, SEPTEMBER 26</td>
<td>Shabbat Shuvah</td>
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Throughout the "safer at home" orders, all services and Torah study sessions will take place online.

SCHEDULE OF SHABBAT WORSHIP & STUDY

We are grateful to Cara Tapper and Aaron Kaplan whose skills and background in television production have been invaluable for planning our High Holy Days experience. You're the best!

We are particularly indebted to Eli Frankel who served as our Executive Producer and Director, who hired the crew, and without whose help none of this would have been possible. Eli, though we can never repay your incredible work, we will be grateful to you forever.

Thank you Eli, Cara, and Aaron!