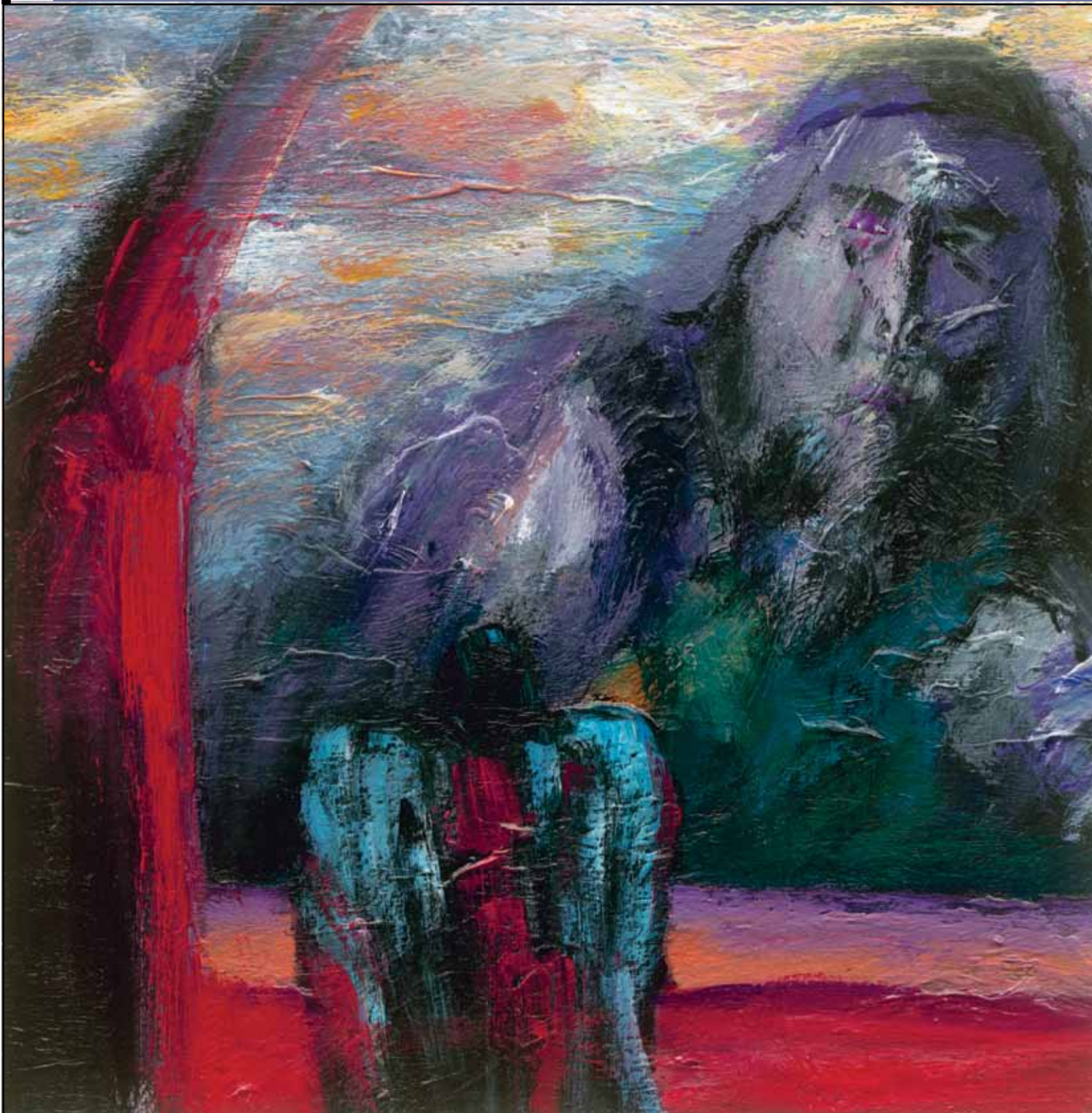


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**Post&Opinion**

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Art by John J. Domont



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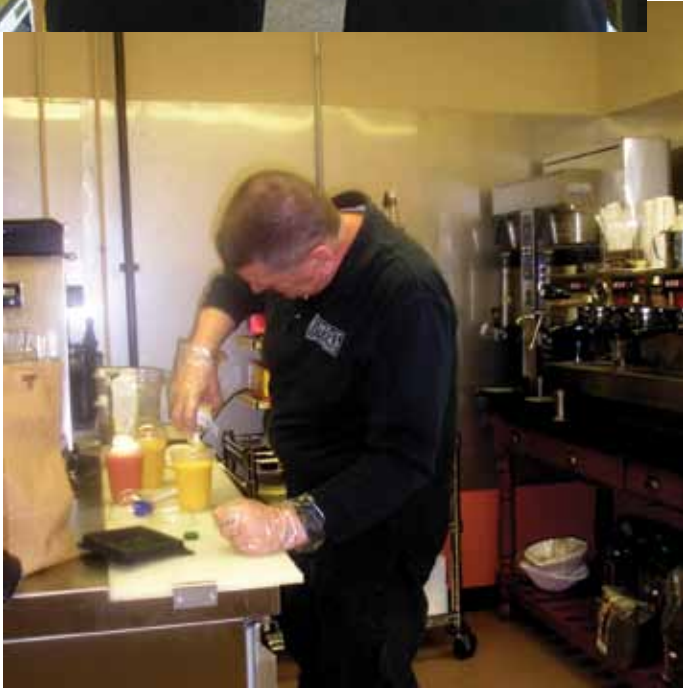
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Left, Rabbi Avi Grossbaum affixes the mezzuzah. Center, Rabbi Yisrael Gettinger watches as Rabbi Mordechai Rotstein affixes a mezzuzah. Right, Rabbis Rotstein and Gettinger talk about the wonderful bakery items. Bottom, Jason Riley makes smoothies.



# COMMUNITY EVENTS

## JFGI Young Leadership Wine Tasting

March 25 – Newcomer Shabbat Dinner and wine tasting at Cadillac Ranch, 39 W. Jackson Pl., downtown Indianapolis, 8 p.m. For more information, contact Lindsey Geller at 726-9257 or lgeller@jfgi.org.

## Cinema Israel

*Charlie and a Half.* Thurs., March 25. One of the most famous Israeli movies that became a cult classic! Charlie's life is rather boring. He's a small-time crook from a troubled neighborhood, making his living through fraud and gambling, together with his young friend Miko. It all changes when Charlie meets Gila, a beautiful rich girl from North Tel Aviv. Charlie tries to conquer her heart, much to the chagrin of her parents. But Charlie has his tricks and Israeli shticks to fool everyone. Will he succeed? (1974) Rated: Suitable for all ages. Runtime: 105 min. All Cinema Israel screenings are at 7:00 p.m. at the JCC Laikin Auditorium, 6701 Hoover Rd.

## Yom Hashoah Community Event

IHC will be hosting a Yom Hashoah community event Mon., April 12 at 7:00 p.m. at IHC, 6501 N. Meridian St. For more information, contact Debbi Kasper at dibbik@ihcindy.org.

## Mountaineer David Carter Meets Mickey

On Tues., April 13, at 7 p.m. Mickey Maurer interviews Hoosier David Carter during the next Mickey's Corner at the Arthur M. Glick JCC, 6701 Hoover Rd. Cost: \$10 general public / \$5 JCC members. Tickets for sale at the door until sold out. Reservations can be made online at www.JCCindy.org, by phone at 317-251-9467 or in person at the Arthur M. Glick JCC.

## Poker!

Here it comes – The JCC's 8th Texas Hold 'Em Poker Tournament, April 15. Average over \$9,700 payout. Free beverages and door prizes. The tournaments are always fun and now we have something extra for you! If you have played with us previously and bring in 5 new players – you will receive \$20 per player, *plus* Free Registration for You! Please register with Larry Rothenberg at lrothenberg@JCCindy.org or 317-715-9233.

## HHAI PTO Spring Boutique

Shop your favorite local artists, crafters and vendors! Come and see a variety of jewelry, gifts, toys, unique crafts and more. April 18, 11a.m. to 3 p.m. at Hasten Hebrew Academy, 6602 Hoover Rd. There will be entertainment throughout the day: Mad Science spectacular, Rulon Strength family strength show, Master Mike demonstrates the Korean Martial Art, Tae Kwon Do, Juggle Fun Stick juggling demonstrations and lessons, and concessions. Concession proceeds go to the HHAI 7th grade Trip to Israel. Free and open to the public. Contact Rebecca Hollo-

way for vendor opportunities billnbecca@gmail.com.

## Community Bereavement Support Group

A new bereavement support group, facilitated by Rabbi Bruce Pfeffer, Board certified chaplain, will begin in April. The group, formed in conjunction with Community Health Network and Community Social Work at the Albert & Sara Reuben Senior and Commu-

nity Resource Center, is structured as an ongoing, drop-in group that will meet twice a month, on the first Thursday of the month from 7–8:30 p.m., and on the 3rd Monday of the month from 10–11:30 a.m. The group, which will meet at the Reuben Center at 6905 Hoover Rd., is open to all who have experienced bereavement. The group will begin April 19 at 10 a.m., and the following meeting will occur on May 6 at 7

p.m. For questions or more information, please call Julie Sondhelm at 259-6822 Ext. 6.

We would also like to know if there is an interest in the community to have specialized groups for a particular type of grief experience- for example, if it would be helpful to have a group just for parents who have lost children, or for those who have experienced a loss in a premature fashion. Please

(See Events on page IN 11)

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# Jewish Theatre of Bloomington presents *Leipzig* In honor of Holocaust Remembrance Day

BLOOMINGTON, Ind.—The Jewish Theatre of Bloomington (JTB) will celebrate its fifth anniversary with staged

readings of two powerful, Holocaust-themed productions in 2010. JTB is a member of the national Association for Jewish

Theater as well as the international organization All About Jewish Theatre. The Jewish Theatre of Bloomington is the

only Jewish theater located in Indiana.

The first is the award-winning *Leipzig*, written by California-based playwright Wendy Graf, in its Midwest premiere reading (shows are April 15, 17 and 18). Graf will be the playwright in residence for the Bloomington production, a choreographed staged reading, and will lead the Thursday night talkback after the show. All performances of *Leipzig* will take place at the Bloomington Playwrights Project main stage.

The play's original director, Deborah LaVine, will travel to Bloomington from California to direct this JTB Bloomington production. Ms. LaVine has earned a Los Angeles Drama Critics Circle nomination, NAACP Image award citation, and 13 Drama-Logue awards for outstanding direction in a variety of theaters. She is currently the film directing program co-director for the California Institute of the Arts (CALARTS) and is a founding

with her new identity as a Jew, along the way invoking the assistance of a Jesus character to guide her through the process. The play is an exploration of religious identity, loyalty, parental bonds and the impact on the "second generation" of family secrets surrounding the Holocaust.

Several years ago, Graf learned that many of her peers in a women's group at her synagogue were the children of Holocaust survivors. When someone close to her became afflicted with Alzheimer's disease, Graf was inspired to weave together the ideas of Holocaust survival and Alzheimer's disease to represent the synchronicity of memory loss with "second-generation" syndrome and how families are affected.

The year of its debut, *Leipzig* was nominated for Best New Play by the Los Angeles Drama Critics and won the Backstage West Garland Award for Best Play, Los Angeles Drama Crit-

**The year of its debut, *Leipzig* was nominated for Best New Play by the Los Angeles Drama Critics and won the Backstage West Garland Award for Best Play, Los Angeles Drama Critics Circle Award and the Backstage West Garland Award for Best Actress.**

director of Edgemar Center for the Arts, whose honorary board includes Hillary Swank, Helen Hunt, Jason Alexander and Sally Field.

The multiple-award winning *Leipzig* was originally produced by West Coast Jewish Theatre and the Group at Strasberg at the Marilyn Monroe Theater of the Lee Strasberg Institute, opening Oct. 20, 2006.

*Leipzig* explores the journey of a three-member Catholic family whose matriarch descends into Alzheimer's disease, and begins praying in Hebrew, unwittingly revealing her long held secret that she is Jewish and a child refugee of the Holocaust. Her daughter, who has been raised as a Catholic with no idea of her mother's Jewish background, must learn to cope with the revelation and

ics Circle Award and the Backstage West Garland Award for Best Actress.

***Hiding in the Spotlight:*** In the fall of 2010, *Leipzig* will be followed by a choreographed staged reading of excerpts from *Hiding in the Spotlight: A Musical Prodigy's Story of Survival, 1941-1946* (Pegasus Books LLC, 2009), a book by Bloomington-native Greg Dawson, now a columnist for the *Orlando Sentinel*. Since the 2009 publication of the book – which details the experiences of Greg's mother, Zhanna, who performed for Nazis as a pianist during the Holocaust – Greg and Zhanna have toured the country to discuss the book, appearing on NBC's *Today* and NPR.

*Leipzig* will be performed Thurs., April 15, at 7:30 p.m. (See theatre on page IN 14)



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## T'was the night after seder

T'was the night after seder, and all through the house  
 Nothing would fit me, not even a blouse.  
 The fish and the kugel, (oh my, what a taste)  
 After both the sederim, went straight to my waist.  
 When I got on the scale, I couldn't believe it!  
 The treadmill and bicycle wouldn't relieve it.  
 I remembered the marvelous meals I prepared;  
 The light airy matzah balls everyone shared.  
 The brisket, the turkey, the tzimmes so sweet;  
 Oy, let me recline and get off of my feet.  
 I know we made kiddish and recited each plague,  
 But right now I'm soggy, and my memory is vague.  
 So, don't give me matzah, chopped liver or wine,  
 I'll do my aerobics and never more dine.  
 I'm walking to shul, so what if it's far?  
 I'm not even thinking of taking the car.  
 With 10 lbs. to lose and 10 inches to shrink,  
 Macaroons when wrapped tightly, can so nicely freeze.  
 Pack the sponge cake and tayglach away, if you please.  
 Out of sight, out of mind – by this oath I'll abide;  
 Bring me the boiled chicken with romaine on the side.  
 I'll keep on that program, to my diet adhere,  
 And let's all get together for Pesach next year!



### John J Domont



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#### John J Domont, my work and ideas...

I began my career as a fine art photographer focused on the decisive moment and the magic of light. I continue to look for images that indicate a sense of universal wonderment and unity.

Experience of unity in nature, brings with it a sense of awe. This supports and guides my work. My heartland landscapes are an attempt to honor the beauty and magic of living in our time and place. I am interested in expressing the harmony of the seen and unseen.

The "Begging Bowl" series is an artistic metaphor for receptivity and acceptance. It is an allegory for the body and the soul, the physical and the non-physical. I paint the begging bowls that come to me in dreams, meditation and reverie. I believe that gratitude and humility are doorways that open to our common humanity.

I paint large-scale works and produce limited edition fine art prints and giclees on canvas. To see my work or to commission a piece, please contact me.



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# OBITUARIES

**Ruth Fruchter, 96**



Ruth Fruchter died Feb. 10, 2010, in Boston, Mass. She was the widow of the late Rabbi Nandor Fruchter, who presided over Congregation B'nai Torah for 26 years before he retired and died in 1971. Mrs. Fruchter stayed on in Indianapolis for an additional 15 years before moving to Brookline, Mass., to join her daughter, Arlene, in 1986.

Ruth Fruchter was born in Frankfurt-am-Main, Germany, in 1914. She was a graduate of the ILBA Jewish Teachers Seminary in Wurzburg, and taught at a new school established in Wiesbaden when Jewish children could no longer go to German public schools. It was there that she met another teacher, Nandor Fruchter, whom she subsequently married in 1938.

Mrs. Fruchter and her husband emigrated to the United States in 1938. Rabbi Fruchter first served in an Orthodox Shul in Zanesville, Ohio, for a number of years. In 1942, Rabbi Fruchter was hired by the Central Hebrew Congregation of Indianapolis, at 33rd and Central, to be its rabbi. Rabbi Fruchter helped to expand the congregation, which later was renamed Congregation B'nai Torah.

Ruth Fruchter lived in Indianapolis, for over four decades. She established and ran the Sunday school at B'nai Torah, taught at the local day school, led a women's choir, lectured on Jewish art and Judaica, ran a

Shabbos group for young children, and created Jewish educational games.

When Mrs. Fruchter moved to Brookline, she got involved in the Young Israel of Brookline community and resumed many of her activities as before.

Mrs. Fruchter is survived by a son, Larry, and a daughter, Arlene, and by grandchildren, Marla Suzanne and Michael Nathan.

Donations in Mrs. Fruchter's memory may be made to Congregation B'nai Torah, Indianapolis, or the Children's Village of Jerusalem.

**Fay Micon, 87**

Fay Micon, of Indianapolis, formerly of Munster, died March 9, 2010. Fay was born on Sept. 15, 1922, in Marshalltown, Iowa, to the late Aaron and Esther Rovner. After graduating from the University of Iowa with a bachelor's degree in accounting, she worked for several years as an accountant before marrying the late Melbourne Micon in 1946.

She was a member of Temple Beth-El in Munster, Ind., and served on the boards of the Temple and its sisterhood. She was active in B'nai B'rith Women and Hadassah. She was an avid bowler with both groups and won several trophies.

Fay was a founder and fundraiser for the Munster Community Swimming Pool. Later in life, she was a volunteer for Munster Community Hospital, where she was an active fundraiser, playing cards to raise money for the hospital. Fay was also a member of the Briar Ridge Country Club in Schererville, Ind.

Survivors include her loving children, Nancy (Pat) Chesley and Dr. Larry (Amy) Micon; daughter-in-law, Suzy (Dr. Howard) Friedman; grandchildren, Gayle (Dr. Nicholas) Abend, David Chesley, Karen Chesley, Bryan Micon, Jennifer Micon, Hillary Friedman, Craig Micon, Julie Micon; and great-grandson, Jack Abend. She was preceded in death by son, Dr. Edward Micon.

A funeral service was held on Fri., March 12 at 11:00 a.m. at Aaron-Ruben-Nelson Mortuary, 11411 N. Michigan Rd. Burial took place at Beth-El Zedeck North Cemetery. Memorial contributions may be made to Temple Beth-El, 10001 Columbia Ave., Munster, IN 46321 or to the Edward M. Micon Fund at St. Francis Hospital, Beech Grove, IN. Online condolences can be made at [www.arnmortuary.com](http://www.arnmortuary.com).

**Georgene "Genie" Glazer, 83**



Georgene Glazer died Thurs., March 11, 2010 in Boca Raton, Fla. She was a playwright, artist and a lyricist. She produced many plays, including *In an Ordinary World* and *Under the Ginkgo Tree*, as well as several short Hanukkah plays. She was on the Center Stage Committee and a member of Congregation Adath Jeshurun, Hadassah and the Jewish Community Center.

She is survived by her husband, Dr. Norman Glazer; sons, Dr. Jeffrey (Dr. Karen Abrams) Glazer and Dr. Mark (Cindy Stone) Glazer of Nashville, Tenn.; daughter, Karen Berman (David) of Indianapolis; eight grandchildren; and one great grandchild.

She was a beloved wife, mother, grandmother, great-grandmother and friend. Her grandchildren will greatly miss their "Ne Ne."

Funeral services were held Sun., March 14, 2010 at the funeral home, followed by burial in Adath Jeshurun Cemetery, 2926 Preston Hwy. Expressions of sympathy may be made to The Berman-Glazer

er Fund at The Greenbriar Elementary School, 8201 Ditch Rd., Indianapolis, IN 46260 (please make checks payable to The Greenbriar Elementary School).

**Lillian Abroms Yolles, 92**

Lillian Abroms Yolles, former resident of Louisville for most of her life, died peacefully on Sun., March 14, 2010, in Memphis, Tenn. She was first and foremost a beloved mother and grandmother. Caring for and guiding her children and being with her grandchildren was everything to her. Over her life she helped run the family-owned business and later worked for the federal government before retiring in 1987. She loved playing bridge and watching college basketball.

She was predeceased by many years by her husband, Samuel S Yolles. She is survived by her three children, Dr. Brenda Yolles Smith of Memphis, Tenn., Dr. Elliott (Jane) A. Yolles of Indianapolis, and Rachel Yolles Goldberg of Potomac, Md.; and six grandchildren, Stuart (Shane) and Lisa Smith, Jeffrey (Jennifer) and Brian Yolles, and Michael and Andrew Goldberg.

Graveside services were held at The Temple Cemetery, 2926 Preston Hwy, on Thurs., March 18. Donations can be made in her memory to the charity of your choice.

**Sylvia Nahmias Cohen, 85**



Sylvia Nahmias Cohen, life resident of Indianapolis, died March 16, 2010. She was a member of Etz Chaim Synagogue, Deborah Sisterhood, Miniatures Club of Carmel, Friends of the Library and Hooverwood Guild. She volunteered for 10 years in the Guild Gift Shop.

She is survived by her husband of 64 years, Jack I. "Cob" Cohen; five children, Ellen Cohen, Gary Cohen, Vicki Cohen (Marcel Desranleau), Alan "Lannie" (Kristen) Cohen, and Margie (Scott) Hesler; and her grandchildren, Toby, Mitchell, Iszabel and Alex. She is also survived by her many nieces and nephews including Vicki Lewis of Rochester, NY, with whom she was very close. She was preceded in death by her two brothers, Morris "Strawberries" Nahmias and Ben Nahmias.

(See Obituaries on page IN 14)

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## Suzy Friedman's Mosaic Students: Pieces of Glass

Join Suzy Friedman's Mosaic Students as they proudly exhibit their works inspired by fine art and design on Thurs., March 25, at Arthur M. Glick JCC, 6701 Hoover Rd. Select pieces will be available for purchase. The exhibit runs through Fri., April 9 and is free and open to the public. Opening reception: Thurs., March 25, 5:30-7:30 p.m. Free and open to the public. Meet the artists and join us for refreshments.



**Rosa Maria Dies: Paintings from My Box**

On Tues., April 13, the JCC opens an exhibit by Rosa Maria Dies. The exhibit runs through Fri., May 28 at the Arthur M. Glick JCC, 6701 Hoover Rd., and is free and open to the public during regular building hours. Rosa Maria is a printmaker who describes her work as simple in design yet complex in texture. Her subjects present nature in one form or another and are rich in color. She often uses a combination of intaglio and relief printing with a variety of ink viscosities. Rosa has received many awards in central Indiana and abroad. From an early age, Rosa was interested in drawing. She had the opportunity to take private classes with Spanish artist Arturo Souto while in Mexico City. During the 1970s, she joined the Experimental Painting Workshop in the Instituto Potosino de Bellas Artes in San Luis Potosi, Mexico. This spurred her creativity and exploration of form, color and texture. **Opening reception:** Thurs., April 15, 5:30-7:30 p.m. Meet the artist and join us for refreshments.





# PASSOVER

*Changing our attitude will lead us to freedom*

By Rabbi Alan Alpert

What is slavery? At Passover we think of Egypt, where our ancestors were slaves to the Pharaohs – subjected to the whims and orders of their taskmasters.

Indeed slavery is an economic system where there are those who are owned. For the most part slaves are objects or tools and not legitimate human beings. In civilized societies slavery is condemned as inhumane and barbaric.

However, there are other definitions of the word “slavery.” One such definition in *Webster’s Dictionary* is “submission to a dominating influence.” Slavery is typically viewed in a negative light. We are slaves to something we feel is beyond our control. We are enslaved by false guilt, faulty thinking, habits, and addictions. In a sense all of us are

slaves of at least one negative influence.

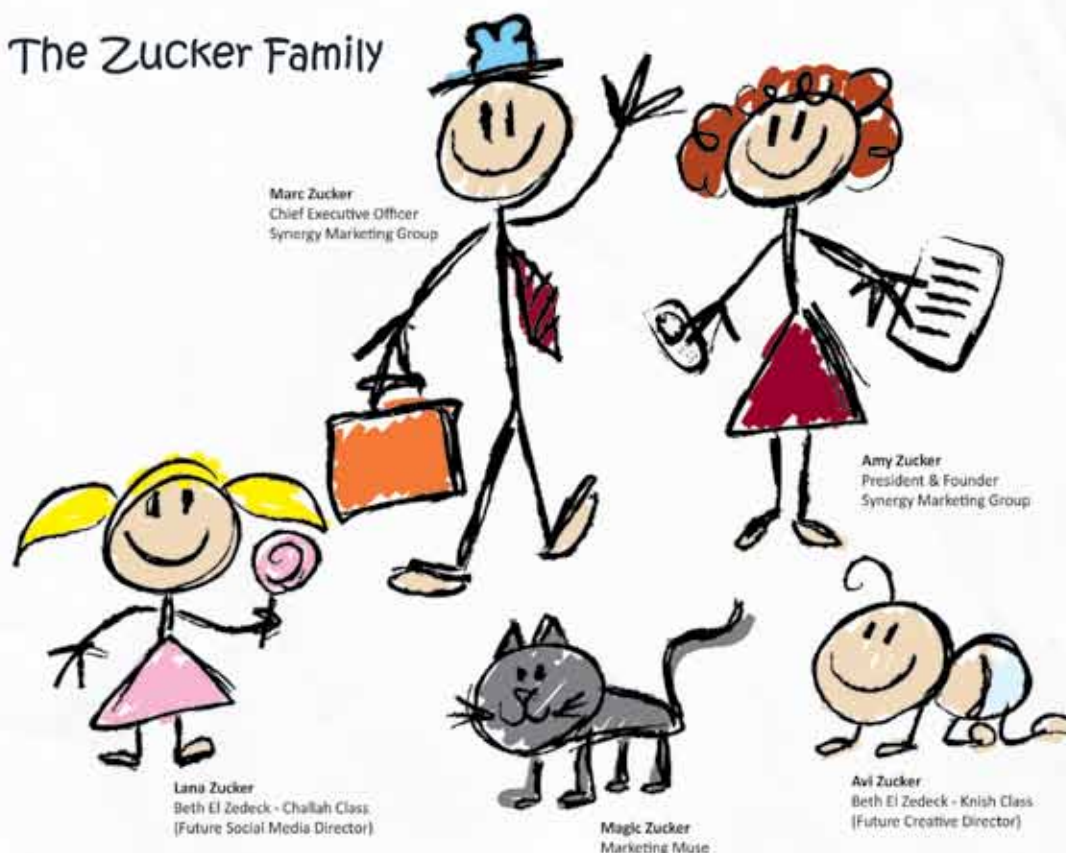
In commenting on Exodus 6:6, the 19th-century Hasidic Master Mendel of Kotzk wrote: “I will bring you out from under the bearings of Egypt.” Why ‘bearings?’ Because there was something worse than bondage, namely...that they were willing to bear the Egyptian yoke, and it was from these ‘bearings’ that they had first to be delivered.” In other words, as bad as slavery was so was the Israelites’ acceptance of the situation.

So often we as individuals or communities say, “We can’t change.” “We have always done it that way.” “We have always been taught this way.” At some time, the once free Israelites had developed a slave mentality and gradually lost  
(See Freedom on page IN 14)



Nadav Alkaslassy enjoys the matza that he made himself on Thurs., March 18 at the Lubavitch of Indiana Matza Factory at the Arthur M. Glick JCC.

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## Volunteers Sought for Komen for the Cure Tissue Bank Event April 25

Members of the Jewish community in Lafayette have challenged Jewish women in Indianapolis to donate a sample of healthy breast tissue to the Susan G. Komen for the Cure Tissue Bank at the IU Simon Cancer Center.

A special event is planned for Sun., April 25 as part of a Health and Beauty Fair. It is expected the milestone of 1,000 donors will be reached for the Tissue Bank on that date. Organizations that have signed up to promote the event include Congregation Beth-El Zedeck, Congregation Shaarey Tefilla, Indianapolis Hebrew Congregation, Etz Chaim Sephardic Congregation, Hadassah, Jewish Federation of Greater Indianapolis, the Jewish Federa-

tion of Greater Lafayette, Sons of Abraham in Lafayette and Temple Israel in West Lafayette.

The Komen Tissue Bank is a national repository of healthy breast tissue. Samples are made available to scientists – to compare normal with cancerous tissue – in their search to identify risk factors for cancer. “The goal of the tissue bank is to acquire biomolecule and tissue specimens from the entire continuum of breast development: from puberty to menopause for use by cancer researchers worldwide.”

The Ashkenazi Jewish population is of particular interest to breast cancer researchers because in populations where people – such as Ashkenazi

Jews – traditionally marry within a specific ethnic group or class, diseases due to inheriting a recessive chromosome pattern often occur. A higher incidence of specific genetic disorders and hereditary diseases have been scientifically verified among Ashkenazi Jews, including: breast cancer and ovarian cancer (due to higher distribution of BRCA1 and BRCA2).

A variety of entertaining activities including makeovers and massages will be featured at the April 25 event, along with a kosher luncheon at noon for all donors. Anna Maria Storniolo, M.D., co-principal investigator of the Komen Tissue Bank, and George Sledge, M.D., Ballve Lantero profes-



**Dr. Anna Maria Storniolo**

sor of Oncology, IU School of Medicine, will speak at the luncheon on current breast health issues including mammograms and the BRCA gene. There will be music by Youth Klezmer, makeovers by Clinique, an appearance by Miss Indiana Princess, and wellness and healing and Clarian Health exhibits.

Donors will be eligible to receive one of a number of door prizes. Sponsors include Clinique, Carson Pirie Scott, Bath & Body Works, Medline, Sweet Things and The Barrington of Carmel.

The event will be held at the IU Simon Cancer Center, 1030 W. Michigan, 2nd floor – on the IUPUI Campus. Appointments to donate will be accepted through April 16. To schedule an appointment: Indianapolis area residents should call 317-274-2366 or email Pat Mitchum at [pamitchu@iupui.edu](mailto:pamitchu@iupui.edu). Lafayette area residents – bus service is available – should call Joyce Field, 765-463-1746 or 765-409-3967, or email her at [jfield@nlci.com](mailto:jfield@nlci.com).

To be able to participate, donors must be a female, 18 or over; willing and able to un-



**Dr. George Sledge**

derstand and sign an informed consent; willing to give a few hours time to fill out a questionnaire and donate a small amount of tissue; not allergic to local anesthetics (numbing medicine); not receiving a therapeutic blood thinner (aspirin is okay); and not have breast implants or have had a breast reduction. If you have a question about the specimen collection, or would like to be a volunteer to help with the logistics of the event, please contact [jihenry@iupui.edu](mailto:jihenry@iupui.edu).



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## "101 Dalmatians" needs grooming

By Charlie Epstein

The musical *101 Dalmatians* was not a bad show. However, it was not a very good one either. Through advertisements, so much was expected of this show, and the audience was left extremely disappointed. The show was not spectacular. The music was undistinguished and so was the script, which was based upon the book by Dodie Smith. The tunes were not memorable nor hummable. This road company had the usual skimpy scenery. Nothing splashy about this presentation. If I played the-

atrical politics instead of telling you my truthful opinions, my credibility would certainly be questioned.

The cast was made up of humans playing canines while others played regular people. The humans in the cast tottered around on stilts to get perspective. Some achieved this physical handicap better than others. There were some wonderful children in the show dressed in black and white as they performed as dogs. With some kind of dog headgear and facial make-up, the effect

would have worked better.

The humans in the cast acted over the top. Sara Gettelfinger as the obsessed fur collector, Cruella De Vil, was the worst offender. Others playing dogs came in a close second with Cruella's two henchmen a very close third because of their exaggerated acting.

Now we come to the supposed stars of the show, the 15 live Dalmatians who were seen only occasionally. Two of them dashed across the stage at different times but not often. The bulk of these canines performed in the last two minutes of the show. Squeals of glee emanated from the audience every time the actual dogs are seen. It was a shame that the dogs were not more a part of the show.

I certainly am looking forward to Broadway Across America's next presentation at Clowes, the Marvin Hamlisch's flashy *A Chorus Line*. The show coming in mid-April should undoubtedly be spectacular.

## Events

*Continued from page IN 3*

contact Julie if you feel a specific type of bereavement support would be helpful.

### Robert A. and Sandra S. Borns Jewish Studies Program at IU

The 14th Joan and Samuel New Institute for the Study of Judaism and the Jews, "The Past and Future of Zionism" Sun., April 25, 2010, 1:00-5:00 p.m. University Place Hotel and Conference Center, IUPUI in Indianapolis. Free. No reservations required. A stimulating day of study featuring visiting Israeli scholar Professor Yossi Turner and JS faculty Professors Matthias Lehmann and Jeffrey Veidlinger. We hope you will join us for a thought-provoking and timely conversation on this important topic. For more information please contact the Borns JSP at [iujsp@indiana.edu](mailto:iujsp@indiana.edu) or 812-855-0453.

### JCC Business Network

Next meeting Wed., April 21.

For more information, contact Larry Rothenberg at [lrothenberg@jccindy.org](mailto:lrothenberg@jccindy.org) or at 715-9233.

### HAI-LIFE Award Dinner

Save the Date: Sun., May 23, 5:00 p.m. JCC Laikin Auditorium, 6701 Hoover Rd. This year's honorees are Drs. Mark and Ora Pescovitz. The Pescovitz' have a long history of support for the HHAI including three children who are alumni. Dr. Mark Pescovitz is a member of our Board of Directors and is the treasurer and Campaign Chair for the Jewish Federation of Greater Indianapolis. Dr. Ora Pescovitz is the executive vice president for medical affairs and CEO of the University of Michigan Health System. She has previously been honored by the Hasten Hebrew Academy as its Woman of Valor.

HHAI's distinguished teacher honoree is Karol Cook, a first grade general studies teacher. Please keep an eye on your mail for information about opportunities to "honor the honorees" by purchasing ads for our ad journal or attending the dinner.

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### SUNDAY

REGISTRATION - 1:30PM

OPENING EVENTS - 2PM

FDR: BEFORE & DURING THE HOLOCAUST - 2:40PM

by Prof. Richard Breitman, History, American University  
Introduced by Prof. Gordon Mork, History, Purdue University  
Stewart Center, Room 214

COMPLICITY IN GENOCIDE: THE FAILURE(S) OF ETHICS - 3:40PM

by Prof. Emeritus John Roth, Philosophy, Claremont McKenna College  
Introduced by Prof. Robert Melson, Political Science, Purdue University  
Stewart Center, Room 214

RESPONSIBILITY WITHOUT BOUNDARIES - 4:40PM

by Prof. Michael Morgan, Philosophy & Jewish Studies, Indiana University  
Introduced by Prof. Daniel Frank, Philosophy & Jewish Studies, Purdue University  
Stewart Center, Room 214

SUPPER - 6PM

See website for details



### MONDAY-THURSDAY

JEWISH RESISTANCE IN JOHN HERSHEY'S "THE WALL" - MONDAY 8PM

by Prof. Nancy Sinkoff, History and Jewish Studies, Rutgers University  
Introduced by Prof. Rebekah Klein-Pejkova, Jewish Studies, Purdue University  
Krannert Auditorium

COMING TO ACCOUNT: SWISS BANKS & THE HOLOCAUST - WEDNESDAY 8PM

by John Crook, JD, The George Washington University Law School  
Introduced by Donna Schurman, Conference Co-Chair  
Lawson Hall, Room 1142

PANEL DISCUSSION - THURSDAY 8PM

Moderated by Prof. Ray Dumett, History, Purdue University  
Lawson Hall, Room 1142

CHALLENGES OF PEACE BUILDING & POST-CONFLICT RECONSTRUCTION IN THE CONGO

by Prof. Catharine Newbury, Politics & Government, Smith College

REBUILDING AFTER VIOLENCE IN RWANDA, BURUNDI, & AFRICA'S GREAT LAKES REGION  
by Noel Twagiramungu, human rights scholar & practitioner



### FEATURED TALKS

### PERFORMANCES



### SUNDAY

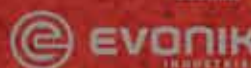
MUSICAL DIARIES FROM THE GHETTO - 7:30PM

Dr. Nurit Jugend, Composer / Edna Koren, Pianist  
Stewart Center, Fowler Hall

### WEDNESDAY

I NEVER SAW ANOTHER BUTTERFLY - 7PM

by McCutcheon drama students, Stasia Schafer, director  
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# Gefilte fish – Making your own

Photos and Story by Cindie Harp



Lisa Arthur, Michael Bloom, Freddie Kaseff, Tracy Mishkin, Debra Weiss, Pam Fogle.



Toni Bader introduces ingredients.



Bob Bader says the key to homemade horseradish is starting with the freshest root.



Toni Bader holds up her "friends" – two fish heads – for use in the broth.



Toni and Danielle Bader demonstrate how to form the gefilte balls.

A confession: I was well into adulthood before I realized it was possible to make your own gefilte fish. I thought it was its own, fully formed entity, and that it grew in brine, much like sea monkeys. It was not until I moved to Indianapolis that I learned that one could, and that many do, make one's own gefilte fish.

Toni Bader began making her own gefilte fish when she moved to Indianapolis, in the

1970's. (She was very, very young then). When she found out she and her husband, Bob, would soon be living in the wilds of Indianapolis, she made sure her mother taught her how to make it for herself and her soon-to-be growing family for Passover.

Thirty-odd years and four children later, Toni continues to not only make her own gefilte fish, but her husband, Bob, makes homemade horseradish

sauce to accompany it.

Toni and Bob, along with their sous chef and daughter, Danielle, demonstrated these culinary talents to the members of the Beth El Zedeck Sisterhood on Mon., March 15.

Gefilte, as it turns out, means "stuffed." Toni likes to use three different kinds of fish (in this case: tilapia, cod and flounder) and grind it by hand. A Cuisinart can be used, but unless you are very careful and

grind it only for a few seconds, this tends to yield fish mush rather than a firm yet ground consistency. Mixed with onions and carrots, the fish is formed into balls (not too big), and cooked in Toni's homemade broth. This broth includes once-discarded fish parts, such as heads and skin. When Toni's mother and grandmother made the gefilte fish, they bought whole fish from the fish market and skinned and boned it

themselves. Now, one is hard-pressed to find a fish market that will sell you a whole fish, rather than filets. A careful search will turn up a fish market willing to sell a whole fish, or at least some fish parts, in order to make the broth like Bubbe used to, fish heads and all.

Good news: One does not eat the fish head broth, but discards it after the gefilte fish is cooked.

Passover begins at sundown on March 29.



# Freedom

Continued from page IN 9  
any memory of freedom.

According to Mendel and others, the Israelites could not be delivered until they changed that attitude. It was not easy to change. Constantly they told Moses not to rock the boat and how good it was in Egypt. But, finally they were able to enter the Promised Land as free men and women.

In determining whether change is beneficial or not, we must ask these questions: Why is it that we cannot change? Is what we are doing helpful to the individual and the community? Are our past methods and actions still working for us? Is our thinking leading us in ways that allow us to climb the mountain or drown in the sea?

For the Israelites to become free they had to look at themselves and their community. They had to decide what was right and what was life affirming. They looked within themselves, they looked at each other, and they looked to God.

We need to decide if we want to be free women and men or be slaves to false guilt, faulty thinking, habits, and addictions. We have the same resources that our ancestors had – ourselves, each other, and God. Our future is not certain and there are many obstacles in our way. However, if we mobilize our highest nature and the loftiest values of humanity, and act in a godly manner, we will enter the Promised Land.

Rabbi Alpert leads Congregation B'Nai Israel in Muskegon, Mich. This is from their April 2006 bulletin.

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IHC/ETZ CHAIM – JEREMY ROSENSTEIN 366-8210 usjeremy@yahoo.com

# Theatre

Continued from page IN 4  
(followed by a talkback with the playwright), and Sat., April 17, at 7:30 p.m. (followed by a talkback about Alzheimer's disease). A matinee performance is scheduled for Sun., April 18, at 2 p.m. at the Bloomington Playwrights Project, 109 W. 9th St. Tickets are \$15 and can be ordered by calling 812-336-3198. Tickets for groups of 10 or more are \$10.

# Obituaries

Continued from page IN 7  
Services were held at Aaron Ruben-Nelson Mortuary, 11411 N. Michigan Rd., on Thurs., March 18. Burial followed at Etz Chaim Cemetery. In lieu of flowers memorial contributions may be made to either Etz Chaim Endowment Fund or The Melvin and Bren Simon Cancer Center-ovarian cancer research. Online condolences can be made at [www.arnmortuary.com](http://www.arnmortuary.com).

## Irene Breisacher, 87

Irene Breisacher, formerly of Indianapolis, died on March 7 in Mission Viejo, Calif. Daughter of Frank and Rosa Halasz, raised in South Bend, Ind., Irene was born Jan. 24, 1923 to Hungarian immigrants and was the cherished youngest of five children. After working for Jewish Family Services, she married Walter Breisacher and moved to Indianapolis. Besides working in the family business, Irene became Sisterhood president at the Indianapolis Hebrew Congregation and remained involved in the congregation until retirement.

The last 23 years of her life were spent in Laguna Woods where she and Walter enjoyed the best years of their lives. While living there, Irene was an active volunteer at Temple Beth El of South Orange County. She is survived by her children, Sandy Lessig and her husband, Van; Ellen Breisacher and her husband, Steve Beckwith; Lee and his wife Jacki Breisacher. Grandchildren include: Zachary and Nicola Lessig, Paige and Tyler Breisacher, sister-in-law Helga Careskey and beloved nieces and nephews.

# Haroset from around the world

By SYBIL KAPLAN

What Passover *seder* symbol is common to all communities but is not mentioned in the Biblical passage that enjoins us to eat the paschal offering, *matzah* and bitter herbs? *Haroset*. We define *haroset* loosely as a paste of fruit, spices, wine and *matzah meal*, symbolic of the mortar used by the Israelites when they were slaves in Egypt.

The word is of unknown origin but may be from the word *heres* (meaning clay) because of its color. The custom of eating *haroset* is thought to have come from the time of the Babylonians who dipped food in relishes or sauces to add flavor. The Talmud says *haroset* must be sharp in taste and similar to clay in substance and color, thus there are variations according to communities. Most Ashkenazim do not follow the sharp and pungent idea where-as Sephardim do.

Ashkenazim tend to use apples, chopped almonds, cinnamon, red wine and perhaps *matzah meal*. Sometimes other nuts are used. Sephardim and those from Middle Eastern countries tend to use fruits that grew in *Eretz Yisrael* in Biblical times such as grapes, figs, dates, almonds and pomegranates. Israelis often turn *haroset* into a dessert by adding bananas, dates, orange juice and sugar.

Abraham Chill, author of "The Minhagim" (customs) has said each ingredient symbolizes something different from the Egypt experience: The whole mixture stands for the mortar used by the Jews in making bricks. Wine is for the blood of the Jewish infants thrown into the Nile. Almonds are used because the Hebrew word for almond, *shaked*, means to accelerate, so G-d accelerated the end of slavery. Apples are used because it was said Jewish women gave birth to their babies under apple trees in order to avoid detection by the Egyptians. The Cinnamon resembles the color of the bricks.

Because the *maror* or bitter herb is so strong, some say the real purpose of *haroset* is to allay the bitterness. As part of the

ritual *seder*, the *haroset* and *maror* are placed between *matzot* to make a sandwich, which is said to have been invented by the first century C.E. Rabbi Hillel.

Different Jewish communities have variations on the ingredients. Jews from the Island of Rhodes use dates, walnuts, ginger and sweet wine. Jews of Salonika, Greece add raisins. Other Greek Jews use walnuts, almonds, pine nuts, raisins, cinnamon, cloves and red wine and spread it thickly on *matzah*. Turkish Jews include orange. Jews of Venice use chestnut paste, dates, figs, poppy seeds, walnuts, almonds, pine nuts, orange rind, dried apricots, raisins, brandy and honey. Jews of Bukharia use nuts, almonds, dates, raisins, apples and wine. Egyptian *haroset* contains dates, nuts, bananas, apples, wine, cinnamon and pomegranate seeds. A Dutch friend told me they made a chunky mixture with more apples and then less nuts plus cinnamon, sugar, raisins and sweet wine. Jews from Surinam in Dutch Guiana use seven fruits and coconut. A Moroccan told me she used some of the seven spices from the Bible in her *haroset* – dates, almonds, nuts, pomegranate seeds, figs, wine and cinnamon.

Following the injunction to have a sharp taste, Persian *haroset* uses dates, pistachio nuts, almonds, raisins, apples, orange, banana, pomegranate seeds, sweet wine, cloves, cardamom, cinnamon, vinegar, and black pepper. Likewise, Yemenites use dates, raisins, almonds, nuts, figs, dates, sesame seeds, apples, pomegranate seeds, grape juice, ginger, cinnamon, cardamom, cloves and black pepper. Jews from Afghanistan pound *haroset* in a mortar with a pestle and use walnuts, hazelnuts, almonds, apples, sweet wine, pomegranate seeds, dates and black pepper. Another Sephardic woman told me she combines almonds, dates, apples, orange juice, ginger and cinnamon then forms the mixture into tiny balls

(See *Haroset* on page IN 15)



## Mazel tov!



Congratulations and best wishes to Jeff Cohen and Mark Zuckerman who recently opened a new Encore Sotheby's office in Indianapolis at 9510 N. Meridian, Suite 200. They can be reached at 317-660-4444. Both have been in the real estate and development for years, and they have a strong team of veterans of the real estate business. Mazel tov!

## Haroset

*Continued from page IN 14*

about the size of a large olive. The head of the family then mixes these ingredients with vinegar to resemble the mortar.

An Iraqi woman told me instead of *haroset* as we know it: They would buy a special date honey and sprinkle chopped nuts on top. Matthew Goodman, "The Food Maven," confirms this, explaining its foundation is date syrup called *halek* made by boiling dates, straining the liquid and then reducing it over a low flame until thick. In fact, *halek* is one of the earliest of all sweeteners and may be the reference in "land flowing with milk and honey," because bees did not appear until later. As my friend said, chopped walnuts or almonds are added to the syrup. This is also practiced by the Jews of Calcutta.

One exception I have found to Ashkenazim following the strictly sweet version was a friend whose father's family came from Galicia. He recalled their *haroset* was made from apples, nuts, wine, cinnamon and horseradish.

Why not make your Pesach seder special and make a variety of *haroset* in addition to your classical type.

### Classical Ashkenazic Haroset (3 cups)

6 cut-up apples

1 Tbsp. red sweet wine

1/2 tsp. cinnamon

2 Tbsp. sugar

1/3 cup chopped nuts

Combine apples, wine, cinnamon, sugar and nuts in a blender or food processor and gently chop for a few seconds.

### Date Haroset (1/3 cup)

1/2 cup finely chopped dates

1/2 cup chopped almonds

1/8 cup red wine

1/2 grated apple

1/2 tsp. cinnamon

1/4 tsp. ginger

Combine dates, almonds, wine, apple, cinnamon and sugar and blend well.

These next three I found in a *Jerusalem Post* column more than 35 years ago.

### "Sabra" Haroset

2 peeled and cored apples

6 peeled bananas

juice and rind of 1 lemon

juice and rind of 1 orange

20 dates

1 cup peanuts

1 cup dry red wine

matzah meal as needed

4 Tbsp. candied peel

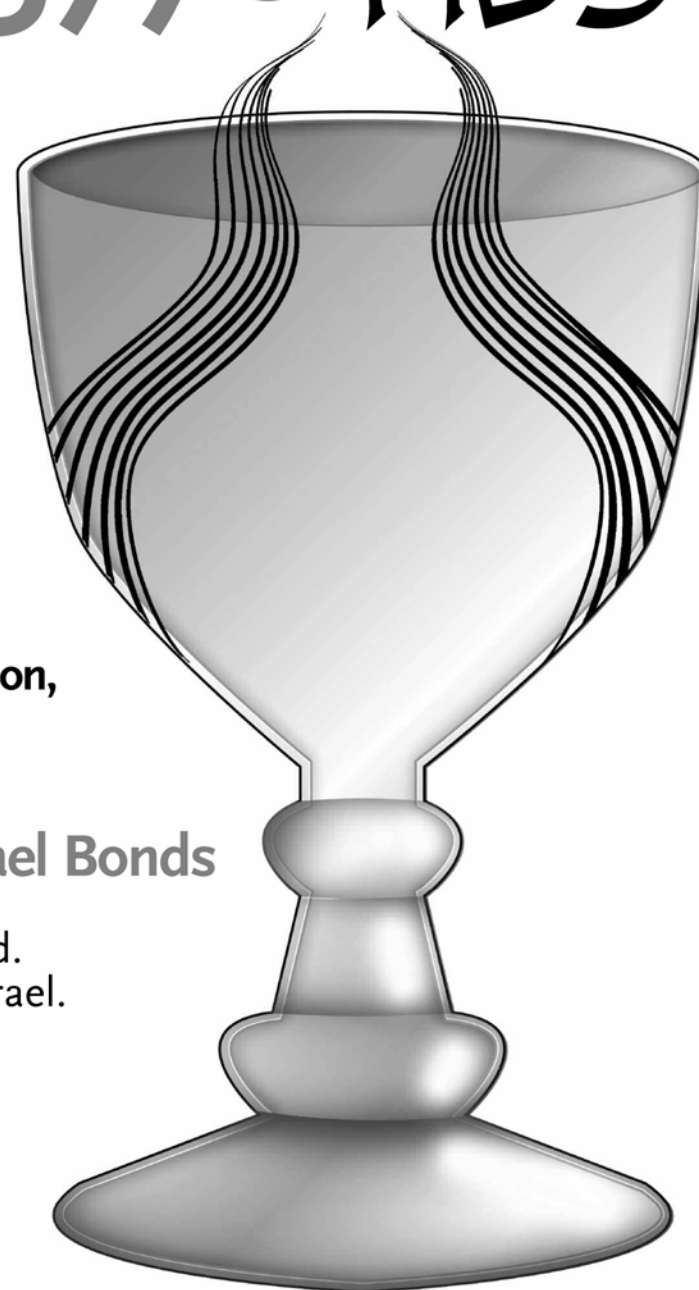
2 tsp. cinnamon

sugar to taste

Place fruit and nuts through a grinder (today we could use a blender or processor). Add wine and fruit juice. Add enough matzah meal to soak up the wine to the consistency you like (thick or thin). Mix in cinnamon and sprinkle sugar on top.

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