

Neshei ZNT Newsletter

Dear Neshei,

What a smashing pre Chanukah event outcome we had which definitely got us all into the Chanukah mode.

Now with Chanukah behind us, and quiet weeks ahead, it can get us feeling homesick, lonely, and maybe even bored. Below are some suggestions of small things that we can definitely put into use these upcoming weeks.

- Quality afternoon bonding time with friends/neighbors/kids when the weather outside is rainy and cold
- Time to organize your house! Start room by room and see what you've managed to accumulate over the last few months.
- Stock up your freezer with easy, pull out suppers for emergency days.
- Join a gym or exercise group or get a walking partner.
- Join a shiur/learning group

The above are just a few suggestions, don't let yourself get in the non-spirit mood and find something to help you going until the excitement of Purim comes around.

This month newsletter features Shosh Kaplan the one behind The Makeup Place. She gives us a glimpse of the great business she has established as well as some really helpful tips.

Stay tuned for the next Monthly event!



Teves Trivia

Teves is one of those months with no Yomim Tovim (excluding Channukah which spills into Teves). The most famous date in Teves is עשרה בטבת, which commemorates the beginning of the churban. However there were several other memorable events that occurred in Teves as well, unfortunately all of them sad. Here are some facts about Teves that you may or may not have known.

Fact #1: "Tekufas Teves"

Teves occurs during the winter. In fact, sometimes the whole winter season is called "tekufas teves."

Fact #2: Esther was taken to Achashveirosh's Palace

Megillas Esther tell us that Esther was taken in the 10th month, which is the month of Teves (when counting starting from Nissan).

Fact #3: עשרה בטבת

Sefer Zecharia tells that that four fast days will become days of happiness and celebration in the time of Moshiach. עשרה בטבת is one of them. Asara Beteves marks the beginning of the siege around Yerushalayim, laid down by Nevuchadnetzer.

Fact #4: Two other tragic events

The Gemara tells us that עשרה בטבת also commemorates two other events. On the 8th of Teves, the Greek King, Ptolemy the 2nd, ordered that the Torah be translated into Greek. He put 70 Talmidei Chachamim in separate rooms to ensure they would translate it accurately. The Talmidei Chachamim ended up changing a few things, such as switching בראשית ברא to אלוקים so no one would C"V end up thinking there was someone who created Hashem. Miraculously, Hashem caused all 70 Talmidei Chachamim to make the exact same changes. This day was known as a really sad day because the Torah would now be known as just another "book", and people wouldn't view it the same. Additionally the goyim would be able to use the Torah against us, as they have repeatedly done throughout the generations.

The 9th of Teves marks the passing of Ezra Hasofer. Ezra led the Jewish people back to Eretz Yisroel after Galus Bavel. He restored the level of yiddeshkeit to what it was before, and after his passing, there were no other leaders on his caliber.

Chazal declared one fast to commemorate all three events so that the month of Teves would not be full of sadness and mourning.

Fact #5: Agents were not dispatched on Rosh Chodesh

During the times of the Beis Hamikdash, they would dispatch agents during the months that contained Yomim Tovim, to notify everyone when Rosh Chodesh began. Since Teves only had a fast day, which would one day be abolished, it wasn't considered binding and so people didn't need prior notification.

Fact #6: The name Teves

The name Teves is actually a Babylonian name that the Jews adopted during Galus Bavel. It means sinking or immersing which could possibly be because Teves is often a rainy season.

Fact #7: Mazal of Teves

The symbol of Teves is a goat.
(Adopted from Chabad.org)

Volunteer Opportunities:

To help with the **newsletter** (content & editing) please contact Hindy Thurm: hindyheisler@gmail.com.

To make **suppers** for community members who had a baby please contact Baila Briller: cbparnes@gmail.com or Whatsapp +1 (954) 579-1243

To help with the ZNT **welcome packages** please contact Breindy Kahn: b.teichman1@gmail.com or Whatsapp +1 (917) 903-8869

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Q &A with the Rav

1) Can I bake a cheesecake in my fleishig oven?

It is better to have a separate oven or toaster oven for dairy. In case of need, one may use the clean fleishig oven with the dairy covered, or ask a shaila how to kasher the oven for one-time use.

2) Can I make milchig french toast out of leftover challah that was on the table while eating fleishig? **No, unless the challah was in a bag during the meal and you were careful to keep it parve**

3)) Can I use the same spices for milchigs and fleishigs? **It is preferable to pour the spices into your hand or a spoon first and then put in the pot**

4) My kids insist on pouring ketchup themselves, sometimes the cap gets dirty, do I need to have separate bottles for milchigs and fleishigs? **Preferable to have separate bottles**

5) Do I need separate measuring cups if using sometimes with milk? **If used with only cold milk one is enough, but it is preferable to have two**

6) Case: I have left over pasta from last night's fleishig supper.

A) Can I eat it with cheese?

B) What if I mixed it with cheese already?

If the fleishig pot was not used within the last 24 hours with fleishig, one may mix the leftovers with milchig. If the pot was used, then you may not mix it. However, if it was mixed already, it is permissible to eat. It is prohibited to make extra food in a fleishig pot with intention to mix milchigs into the leftovers.

NEW!!! shiur by Rabbi Weiner

on common kitchen Shailos. (It will be a 4 part series) about once a month starting

with next week **MONDAY** December 28 at 8:30! in the Shul

Rabbi Weiner: 0548404152 / weinersr@gmail.com

Red Lentil Soup

By: Rivkie Bookbinder

(Amounts are approximations)

2 onions
3 carrots
1 big zucchini
1/2 box mushrooms
4 stalks celery
Water to cover vegetables
1 Tablespoon salt
1 container tomato paste
1/2 cup red lentils .



Chop up onions, carrots, zucchini, mushrooms and celery. Add water to cover. Add salt. Bring to a boil. Add tomato paste and red lentils. Cook for at least 45 minutes on a simmer.

Creamy Roasted Cauliflower Soup

By: Teva Ungar (Adapted from cookie and butter)

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1 bag frozen cauliflower
3 Tablespoons olive oil
Salt to taste
Garlic powder to taste
1 red onion chopped
4 cups vegetable/ chicken broth
2 Tablespoons oil
1 Tablespoon lemon juice
1/4 tsp nutmeg/ cinnamon



Preheat oven to 425 F. Toss cauliflower with 2 Tbsp olive oil and salt. Roast until tender and caramelized (35-45 minutes). In a pot heat up 1 Tbsp olive oil . Sauté onion with salt and garlic (5-7 minutes). Add roasted cauliflower and broth to the pot. Boil, then reduce heat to a low simmer. Cook, stirring occasionally for 20 minutes. Blend with an immersion blender. Add oil, lemon juice and cinnamon/ nutmeg then blend again.

Kneidlach

By: Rebbetzin Weiner

4 eggs
1/3 cup oil
1/2 cup water
1 tsp. salt
Black pepper
Onion powder
1 cup matzo meal



Beat eggs and all ingredients except matzo meal. Add matzo meal and mix well. Refrigerate overnight. Fill a big pot three quarters full with salted water. Bring to a boil. With wet hand, form kneidel mixture into balls and place in boiling water (If hands get sticky, wet with water). Keep in mind that kneidlach grow while cooking. Cook covered for 45 minutes. Do not open the pot while cooking.

Carrot Soup

By: Michal Fonfa

10 Carrots
1 big onion
5 cloves of garlic peeled
1 Tablespoon oil
7 cups water
2 Tablespoons chicken soup consume
1 Tablespoon salt



Peel and slice carrots and onions into chunks. Sauté in the pot with garlic and oil for 15 minutes on a medium flame, stirring every few minutes so it doesn't burn. Add water and chicken soup consume, bring to a boil. Lower the flame and cook for an additional 45 minutes. Blend with an immersion blender. Serve with croutons.

Interview with The Makeup Place

By: Shosh Kaplan

What's it like to run a business? It's a lot of fun! Especially a business like this which is every girl's dream! Me in a makeup store is like a kid in a candy store. I want EVERYTHING! I don't feel like it's work because it is something I love doing and it gives me the opportunity to meet so many new people and help people feel beautiful.

What's your most popular product? Eyeliner by far. That's something people wear on a daily basis and run out of all the time. Mascara is also quite popular.

How do you choose what to order? With the first big order to get the business started, I basically just ordered a few varieties of commonly used drug store products. Even if it's not exactly what people are used to, I always try to have a good alternative. I did research on drugstore alternatives for more expensive makeup brands so I can easily replace people's requests with the product I sell which is just as good (and cheaper!). Once I saw what was fast selling and most popular I stocked up on those items. Sometimes enough people will ask for a certain product which pushes me to try get it in stock. For example, as soon as I opened, people were asking me for L'Oreal Voluminous mascara and B"H I was able to get that in soon after and it's been a great seller (they don't sell it in this country). I get a lot of requests for more expensive makeup brands so that's definitely something I'd be open to in the future.

What's your favorite part of the job? I really enjoy meeting new people and learning the different kinds of makeup people use. I also have high school and seminary girls come who want to start from scratch. That gives me the opportunity to help them find the products and shades that work for them and teach them how to use them.

How did you get into the business?

When I moved to Ramat Eshkol (almost 2 years ago) I was working two jobs and doing college at night. My days were super busy and I wasn't enjoying what I was doing. I always wanted to start my own business and be able to be my own boss on my own schedule. I've always loved makeup and many people have suggested I go into the business. I also realized that I missed the convenience of running to CVS or Rite Aid to restock on my basic makeup.

Ramat Eshkol is the land of home businesses so I was kind of hoping someone would start it at some point because I was too nervous to start a business myself. It's a risk. You never know how it'll work out. Will people buy? Do people even need it? Is there someone else who does the same thing? I finally took the risk and started it and I'm really glad I did.

Do you have tips how to make makeup last on Shabbos? I get asked a lot how my makeup stays on over Shabbos. So here's what works for me:

Firstly, use a face primer and eyeshadow primer. Face makeup rarely stays on all Shabbos for me. But here's the trick, if your eye makeup stays on, then people will barely notice that you don't have face makeup on. I put on my eye shadow primer (or even a concealer) and then I set it with a light powder. Then, I apply my eyeshadow. Then I do my top eyeliner (I use a gel pencil for the line and a liquid for the wing- both waterproof). Next I reapply my eye shadow, so that's layer number two. And then reapply liner. So two coats of shadow and two coats of liner. And I make sure the shadow is blended (it shouldn't look caked on). I finish it off with waterproof mascara- enough so the lashes look full and long but not clumpy. I also try to sleep on my side so my eyes don't smudge. But then again, everyone's face is different and things that stay on for some people just don't stay on for others. When you're doing your makeup Erev Shabbos, just say L'kavod Shabbos Kodesh' and hope for the best!



Minestrone Soup

By: Racheli Kasirer (Adopted from Cookie and Kate)

4 Tbsp olive oil, divided	28 oz can diced tomatoes with liquid
1 medium onion chopped	4 cups vegetable broth
2 medium carrots peeled and chopped	2 cups water
2 medium celery stalks chopped	1 tsp salt
1/4 cup tomato paste	2 bay leaves
2 zucchinis, 1 potato chopped	pinch red pepper flakes and black pepper
4 cloves garlic	
1/2 tsp oregano and 1/2 tsp thyme	

Heat oil, add onion, carrot, celery, tomato paste and a pinch of salt. Cook until vegetables are soft 7-10 minutes. Add other vegetables, garlic, oregano and thyme— cook until fragrant. Pour in the diced tomatoes, broth and water. Add salt, bay leaves, red pepper and black pepper. Bring to a boil then reduce to a simmer until all vegetables are cooked. Taste and season with salt as needed.

Make up HACKS!

- To keep your lipstick from getting on your teeth, simply pucker your lips and put your thumb in your mouth, then quickly pull it out. This will ensure that you pull away any lipstick that may be in the inside of your mouth.
- Is your mascara starting to get clumpy? Add a few drops of saline solution and swirl your brush around. It'll be good as new.
- Can't find eye liner? Use eye shadow!! Wet an angle brush with water or setting spray, dip the brush into your eye shadow and use like an eye liner brush.
- Apply concealer in an upside down triangle beneath your eyes to conceal dark circles and bring attention to your pupils.

Tried and True are the Best!

If you have a great **APPETIZER** recipe we would love to feature

It in next month's newsletter.

Send your recipe to Hindyheisler@gmail.com.

Ads

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Wigs By Naomi Luftig
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The Top 3 Favorite Soups Are...

Chicken 40%

Mushroom Barley 32%

Zucchini 21%



EYE COLOR	EYE SHADOW
	Brown Coppers, greys, purples, light soft greens, peaches, bronzes and gold
	Blue Silver, pink tones, coppers, gold and bronzes, soft browns, taupe
	Green Berry tones, mauves, apricot, greys, browns
	Hazel Purple, rich gold, taupes, dusty pinks, dark orange