... Introducing ...  Harry

Harry Glick is our newly-elected president of B'na\textit{i} Shalom. Being president of B'na\textit{i} Shalom is not a new adventure for him as he was elected the first president of B'na\textit{i} Shalom when it was organized in his home many years ago.

Harry was born in Diluth, Minnes\textit{osa}—later moving to California—of goodly parents and a lineage to be proud of.

His grandfather on his mother's side was a prominent rabbi in Chicago while his grandfather on his father's side was a cantor in Iowa.

Harry graduated from the Chou\textit{n}ard Art Institute in Los Angeles, the finest art school in the country, in industrial design and architecture. It was while there that he met and married his lovely wife, Ruth.

His conversion to the Church came through the missionaries from the Northern California Mission. They baptized him in December of 1947.

After joining the church, Harry and Ruth moved to "Zion". Here he has worked with a number of architectural firms as a draftsman. Upon his retirement, he worked 34 years with the federal government as chief of construction for the Veterans administration, Harry planned to rest and relax but the Church had other ideas. He was called to the missionary committee to help write tracts and pamphlets for the Jewish Mission. Since he loves to write and has written for several church publications this was right up his alley. Ruth reports Harry was recently recalled to do more work.

Besides being on the missionary committee Harry has done just about everything from Sunday School teach-

\textbf{EXCITING HAPPENINGS...FORTHCOMING} \\\n\textbf{OCTOBER, 1981 ... Semi-Annual B'na\textit{i} Shalom meeting.}  \\
\textbf{Time and place to be announced in our next issue of the SHOFAR.}

...Gifts! Gifts! Gifts!

Need a gift? Haws Marble has sent, all the way from Israel, t-shirts, embroidered t-shirts, slides of Israel with narration plus many more items that should do just the trick for those of you who must buy a little something. If you are interested just contact Jolene Keeley at 359-0734, who has now also become an Israeli shopkeeper!

There is nothing that makes us love a man so much as praying for him.

---William Law, 1728
Dear Friends,

The demonstration Passover meal was a treat for each of us in spirit as well as substance. The food was fantastic!

Many thanks to those who made it an evening of remembrance. All enjoyed the demonstration by the Bud and Gale Boyd family. The music by John Rona added to the evening in such a way as to set the spirit for our meal. Thanks, too, to Zona Landau, Ella McGavin, John Lieberman, and many others for making the evening a success.

Brother Ted Cannon, secretary of the International Mission, enjoyed the evening. He said a few words of appreciation at the conclusion of the evening. Elder Carlos Asay, president of the International Mission, originally planned to attend but was called out of town on Church business.

One event that most of you would appreciate knowing is the forthcoming translation of the "Temple Scroll" by Professor Yaden of Israel. There was a good bit of discussion concerning this scroll at B.Y.U.'s conference held on March 13-14 called " The Temple in Antiquity." Truman Madsen, of the B.Y.U., chaired the event. It was brought out that the particular temple discussed has yet to be built. However, it is to be built prior to the coming of the Messiah. Some of the biblical scholars believe the design including the dimensions of the temple were given by the Lord to Moses the 2nd time he ascended Mount Sinai. Of most importance is that the temple will be built in Jerusalem in the area called " Temple Square "which presently has two important Moslem edifices there on. The implications raise many questions.

We shall keep you informed as to when the book will be available.

Sincerely,

Al Ostraff

Cooks....ATTENTION !!!!!!!!

Gale Boyd has submitted the recipe for the chicken soup that you all asked her for at the demonstration Passover Supper. Here goes....

1 chicken --- about 6 cups of water--
1 large onion, sliced or chunked
salt and pepper (to taste)
2 large carrots --- 2 large stalks of celery--- about 1 tsp of dill
2 fresh garlic cloves or 1 tsp. of powdered
noodles (Gale uses flat egg noodles, broken.)

Matzo Balls

½ c. matzo meal
2 eggs
water
½ tsp. salt
margarine, melted

Boil chicken in water with onion and spices 'til tender(abt. 45 min.).
Meanwhile, make matzo ball mixture. Remove chicken from soup and add carrots, celery and noodles. Remove chicken from bones and return to soup. Cook about 20 minutes more. Bring to a boil. Roll teaspoons of matzo mixture into balls and drop into boiling soup. Simmer 20 minutes, add salt to taste. For less fat--Boil chicken in water and refrigerate overnight. Remove fat from top of soup and complete the recipe.

Good eating!!!!!!!!!!!!

Any questions? call
Gale. She's the expert!