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# Welcome

## 120<sup>th</sup> Anniversary of Congregation Kneseth Israel in Elgin

Congregation Kneseth Israel (CKI) has been honored and delighted to serve the Elgin area for 120 years. On behalf of the entire congregation we would like to thank you all for joining us in celebrating this monumental milestone.

Please enjoy this commemorative booklet and be sure to patronize our advertisers who generously supported our efforts.

We invite you to participate in our many 120<sup>th</sup> Anniversary Events. Join us and play an active role in helping CKI to continue the celebration of our Jewish heritage for the next 120 years to come!



Congregation Kneseth Israel  
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## Congregation Kneseth Israel

# 120<sup>th</sup> Anniversary

# History

## 120<sup>th</sup> Anniversary of Congregation Kneseth Israel in the Elgin Community

There has been a Jewish presence in the Fox River Valley dating back to the 1800's. The first families were farmers, merchants and tradesmen. Many of these Jewish settlers helped supervise the production of uniforms in the Chicago garment district for Civil War volunteers. Although there was no synagogue established at this time, much planning and discussion was taking place.

In 1892, a small group of Jewish residents organized the first Illinois synagogue west of Chicago. The congregation worshipped on the second floor of a building in Elgin and called themselves Congregation *Tifereth* Israel. In 1910, they merged with another local developing group and the name changed to Congregation *Kneseth* Israel (CKI) which means, "*The gathering of the people Israel.*" Land was purchased at the corner of Franklin and Center streets, but no building was built.

In 1922 an existing building was purchased at 77 Villa Street in Elgin. The congregation continued to grow over the next 20+ years as discussions were taking place about building a new synagogue and Jewish Community Center. With the help of many influential CKI members who started a capital campaign, by 1948 the money was raised to build an entirely new building at the current location; 330 Division Street in Elgin. Ten years later, a second phase was added. Thanks to the latest donations from our recent capital campaign, we look forward to the much needed renovations that will keep our house of worship vibrant for generations to come. With the recent acquisition of a new Rabbi and a revised mission statement, CKI continues to meet the spiritual needs and interests of over 100 Jewish families. We look forward to continued strength in our membership, and renewed faith in our community.



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# Rabbi

## A Message from Margaret Frisch Klein Rabbi of Congregation Kneseth Israel

It is with great pleasure I join with Congregation Kneseth Israel to celebrate our 120th anniversary.

Since Congregation Kneseth Israel's earliest days, this congregation has been a force for good in the Fox River Valley. Whether it was families like the Cohiens, the Eppensteins, or the Adlers, we have given to charitable causes, Jewish or not. Some families were in the vanguard of political life, like the Kreegers or the Strickmans on either side of the political aisle. Others involved themselves in commerce or social service agencies. Still others were instrumental in work at Elgin State Hospital or Sherman Hospital.



We are poised on a cusp. We are a vibrant, growing congregation with a vision of embracing diversity, lifelong learning, building community and meaningful observance. I am delighted to help promote this vision and make Congregation Kneseth Israel strong for the next generations. As our ancestors planted for us, so must we plant for our children and our children's children. Come join us. The traditional Jewish blessing for someone celebrating a birthday is, "May you live to be one hundred and twenty and one," one year older than Moses. In our case, I hope that we live to be at least two hundred and forty and two, two times the traditional blessing. May it be so.

Rabbi Margaret Frisch Klein, *Congregation Kneseth Israel*



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Congregation Kneseth Israel

*120<sup>th</sup> Anniversary*



# President

## A Message from Rochelle Fosco President of Congregation Kneseth Israel

Welcome and thank you to our members, friends and especially all of the wonderful people who have donated to our Ad Book in celebration of our 120th Anniversary of Congregation Kneseth Israel.

We originally began as an Orthodox synagogue (actually several small synagogues that joined together as one). Through the 120 years, we have been Orthodox and Conservative. We have been the Jewish presence in the Elgin and Fox Valley region during all that time. Our membership has expanded to include families in Hoffman Estates, Schaumburg, Hanover Park, Streamwood, Batavia, Bartlett, St. Charles, South Elgin, Wayne, Wasco, Algonquin, Lake-in-the-Hills, Wauconda, Huntley, Hampshire, Sleepy Hollow, East and West Dundee, Carpentersville and of course all of Elgin.

Our members have been leaders in the community, business owners, and mostly, we all try to volunteer to assist those less fortunate than ourselves. This year, during our year-long celebration, we have participated in the 4th of July Parade and Habitat for Humanity, we volunteer at PADS, help with Meals on Wheels, and continue to be involved with Feeding Greater Elgin. We are hosting the Thanksgiving Interfaith Service on November 18, 2012, co-sponsoring Robert Klein at ECC's Blizzard Theater on February 9, 2013, and are participating in the Worship Walk with several area churches on April 28, 2013. We are part of this community and will be active in this community.

To the members of Congregation Kneseth Israel, you are our family, together we grow, together we represent the Jewish community, and together we are a family.

Again, thank you all for helping us celebrate 120 years in the city of Elgin.

*Rochelle Fosco, President Congregation Kneseth Israel*

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# Proclamation

From the Office of the Mayor of Elgin



## Office of the Mayor

David J. Kaptain  
MAYOR

158 DEXTER COURT  
ELGIN, ILLINOIS 60120

847931-6586  
mayor@cityofelgin.org

### PROCLAMATION

WHEREAS, in 1892 a group of Jewish citizens of Elgin, Illinois, organized a house of worship in this city; and

WHEREAS, that organization formed in 1892 has grown to become the religious and cultural home to over two hundred families from Elgin and the surrounding Fox Valley and is today known as CONGREGATION KNESETH ISRAEL; and

WHEREAS, CONGREGATION KNESETH ISRAEL is this year celebrating its 120<sup>th</sup> Anniversary as a Center for the Jewish community; and

WHEREAS, today, as throughout its history, the membership of CONGREGATION KNESETH ISRAEL has contributed significantly to the civic, cultural, educational, educational, medical, commercial, legal and emotional well-being of all the citizens of Elgin and its surrounding communities.

NOW, THEREFORE, I, David Kaptain, Mayor of the City of Elgin, Illinois, do hereby proclaim that 2012 shall be celebrated by the City of Elgin as the year of the 120<sup>th</sup> Anniversary of CONGREGATION KNESETH ISRAEL.

IN WITNESS WHEREOF, I have hereunto set my hand and caused the official seal of the City of Elgin to be affixed this 18th Day of November, 2012.

A handwritten signature of David J. Kaptain in dark ink.

David J. Kaptain  
Mayor

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Joshua 24:15

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## Recipe

**Cyril Friend's Roasted Pecans** *submitted by Robin Seigle*

In small bowl mix together  $\frac{1}{2}$  c. sugar,  $\frac{1}{4}$  tsp. salt and  $\frac{1}{2}$  tsp. cinnamon.

In a large bowl whisk 1 egg white with 1 tsp. cold water until frothy -  
Stir in 1 lb. pecans, then add sugar mixture until pecans are well coated.

Roast on greased cookie sheet at 225 degrees for 1 hour, turning every 15 minutes.



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*In honor of my children, Brad and Anita. Love you with all my heart. – Jack Hornung*

# Thank You

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# Recipe

## Potato Latkes For A Crowd *submitted by Paul Glaser*

(makes approximately 36 five-inch latkes)	4 Tbsp baking powder
8 lbs. Russet potatoes, grated	3 Tbsp salt
12 large eggs	1 ½ Tbsp black pepper
1 lb yellow or Vidalia onion, chopped	Peanut or corn oil
8 ozs. matzo meal	Ice cream scoop or other large spoon

If you're serving the Queen of England, peel the potatoes first. Otherwise, simply wash them and then grate them. If you have the patience, it will help to wring the grated potatoes in a clean towel or cheesecloth to extract as much moisture as you can. Just do not add any liquid whatsoever.

Mix grated potatoes with all the remaining ingredients.

Heat about a half-inch to an inch of oil in a heavy pan or skillet. When a piece of grated potato sizzles in the oil, it's ready for frying. Turn on your exhaust fan, if you haven't already. You'll thank me later.

Carefully add mixture to the hot oil by the spoonful. Using an ice cream scooper insures uniformity and consistent cook time. Flatten each spoonful into a pancake, about four or five inches in diameter, and about one-half inch thick.

Allow to fry until edges of latke turn a nice golden brown, about three-to-five minutes depending on moisture of latke and heat of oil. Flip once, and continue to cook another three-to-five minutes. Do not flip a second time.

Remove from oil, drain on paper towels. (Can top with sour cream or applesauce.) Eat.

(If made ahead of time, allow latkes to reach room temperature (uncovered), and then reheat in 300 degree oven for five minutes.)

*Congratulations to  
Congregation Kneseth  
Israel on their 120th  
Anniversary!*

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*From Barbara Simon Njus*

# Recipes

## **Marla Finger's Turkey Chili** *submitted by Nancy Zimmerman*

Sauté ½ green pepper, chopped and ½ onion, chopped

then add 1 lb. ground turkey until no longer pink. Add to large pot, along with:

14.5 oz diced tomatoes - not drained

Few drops Tabasco Sauce

14.5 oz. Brooks mild chili beans

1 packet McCormick Mild Chili seasoning

1 8 oz. can tomato sauce

(I sometimes add a 2nd can of both diced tomatoes and tomato sauce).

Simmer at least 1 hour. Serve with grated shredded cheese, sour cream, and crackers

## **Betty Burstein Novak's Hamentashen** *submitted by Carole Burstein*

½ c. butter

2 teasp. baking powder

½ c. sugar

1 teasp. vanilla

2 eggs

powdered sugar

2 - ¾ c. flour

Fillings (see below)

Cream butter and sugar together. Add eggs, one at a time, mix well. Combine flour and baking powder, and add to mixture. Add vanilla last.

Roll dough in powdered sugar. This makes the dough sweet and not stiff. (Aunt Betty's secret.) Cut in circles (use a glass) and add 1 teaspoon filling. Then grab 3 sides and pinch together. Bake in 350 degree oven 10 to 15 minutes on parchment paper so bottoms don't burn. Makes about 20 cookie hamentashen.

Fillings: You can either buy cans of filling (SOLO prune, apricot, poppyseed, strawberry, etc.) OR Aunt Betty mixed prune filling, apricot filling, raisins, and walnuts all together and made a filling that incorporated all those flavors. It was delicious. Use about ½ cup walnuts, chopped, and ½ cups raisins, along with the prune and apricot filling. If you are using cherry or strawberry filling, add the nuts too. If you are making poppyseed filling, don't add the nuts.

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# Recipes

## Mae Burstein's Blintz recipe *submitted by Robin Allen*

2 lg eggs	2 T. lukewarm melted butter
½ c. sifted all purpose flour	½ t salt
¼ c. milk	¼ t vanilla
¼ c. water	

Mix all ingredients until smooth. Cover and let stand at least 15 minutes. Brush 6" or 7" pan with melted butter (clarified) and heat pan. Pour 1 ½ to 2T batter into pan. Tilt back and forth 'til batter evenly covers pan. Pour off excess batter into separate bowl. Fry 'til light brown. Do not fry second side. Turn out on second side (may stack and keep covered with lid or cloth). Stir batter each time used. Use all batter including poured-off stuff.

Filling:	1 egg yolk
1 carton dry cottage cheese, drained	Dash cinnamon
2 oz. whipped cream cheese	Combine all ingredients and fill blintzes with 1 T or more filling. Fold egg roll fashion. Fry in butter until light brown.
1 heaping T sour cream	Serve with sour cream or warm strawberry sauce
¼ t salt	
⅓ c sugar	

## Heavenly Hash *submitted by Carole Burstein*

12 oz. Nestle's semi sweet morsels, 12 oz. miniature marshmallows, 12 oz. lightly salted dry roasted peanuts, 1 can Sweetened Condensed Milk, 2 tablespoons butter, and 2 heaping tablespoons peanut butter.

Melt the chocolate morsels, the can of milk, butter, and peanut butter in a double boiler. Put nuts and marshmallows in a very large bowl.

Pour chocolate mixture over nuts and marshmallows, stir well, pour into a wax-paper lined 9x13 baking pan, cover with foil, refrigerate 2-4 hours until set. Cut into squares.

# 120<sup>th</sup> Anniversary



See our website for up-to-date information at  
[www.ckielgin.org/120th-anniversary.html](http://www.ckielgin.org/120th-anniversary.html)

## **June 24, 2012 - Habitat for Humanity**

CKI members volunteered for a workday to assist in the renovation of a home in Elgin.

## **July 4, 2012 - Elgin Parade**

We wore our new 120th Anniversary t-shirts and marched with pride!

## **July, 2012 - Summer Al Fresco Competition**

In conjunction with the Gail Borden Library Summer Al Fresco Competition, we decorated a Bistro set entitled, "To Life, To Life, L'Chaim!." See it on display at Mr. Cheaps Mattress in Elgin.

## **July 26, 2012 - Elgin Chamber**

The 120th anniversary committee was represented by Rich Kruth at the Elgin Area Chamber BAH (business after hours) event.

## **October 4, 2012 - Food For Greater Elgin**

We greeted guests at the food pantry and assisted them with shopping in the warehouse.

## **November 18, 2012 - Interfaith Service at Congregation Kneseth Israel**

## **February 8-10, 2013 - Celebration Weekend**

Friday, February 8, 2013 - Special Shabbat Evening Service

Saturday, February 9, 2013 - Special Shabbat Morning Service with extended *Kiddush*

Saturday, February 9, 2013 - Robert Klein at Blizzard Theatre, see next page.

Sunday, February 10, 2013 - CKI Celebration Brunch with Maxwell Street Klezmer Band

## **April 15-19, 2013 - CKI will sponsor the week at Food For Greater Elgin**

## **April 28, 2013 - Hosting Worship Walk in conjunction with area churches.**

## **June or July 2013 - Habitat for Humanity**



# Anniversary Events

**Saturday February 9, 2013, 7:30 PM**

**Robert Klein at ECC Blizzard Theatre**

**Pre-Show Dinner, at the Spartan Terrace**

In celebration of Congregation Kneseth Israel's 120th Anniversary and co-presented with the Elgin Community College Arts Center, we are pleased to announce this special comedy performance in Elgin!



For over 40 years, Robert Klein has entertained audiences on Broadway, television and film. An alumnus of Second City in Chicago, Klein was the first comedian to film an HBO Special and has made a total of nine special appearances for that network!

He has appeared on The Tonight Show and The Late Show with David Letterman over 100 times and can be seen in films such as The Owl and the Pussycat, Primary Colors and Radioland Murders.

## **Dinner Information:**

Dinner will be served at 5:30 p.m. in ECC's Spartan Terrace Restaurant and will be prepared by their award-winning Culinary Arts & Hospitality Program chefs. It will include 3 courses and wine.

## **For Tickets:**

Call the ECC Arts Center Box Office at 847.622.0300 or go online to [tickets.elgin.edu](http://tickets.elgin.edu). Box Office hours are Monday - Thursday from Noon to 7:00 p.m. and Friday - Saturday from Noon to 5:00 p.m.

## **Robert Klein Event Location:**

Elgin Community College Arts Center, Blizzard Theatre, 1700 Spartan Drive, Building H, Elgin, IL 60123

*A special thanks to the Anniversary Committee for planning all these wonderful events! Rich Kruth (Chair), Liza Bachrach, Carole Burstein, Ron Burstein, Dr. Michael Finger, Rochelle Fosco, Rabbi Margaret Frisch-Klein, Anita Hornung, Dr. Ken Jacoby, Sue Johnson, Eva Kruth, Barbara Maring, Dan Marshall, Perry Pitzele, Mark Seigle, Robin Seigle, and Nancy Zimmerman.*



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*120<sup>th</sup> Anniversary*

# Recipe

**Ruth Bachrach's Gefilte Fish** *submitted by Liza Bachrach*

## Ingredients for Fish

1-½ lb. whitefish	2 eggs
1 onion, chopped	1 TBSP oil
A few small carrots, grated	3-4 TBSP matzo meal
2 tsp. salt	1 TBSP sugar
1 tsp. pepper	

## Ingredients for Cooking Broth

2 quarts water
2 onions, sliced
4 stalks Celery, sliced
4 Carrots, sliced
½ tsp. pepper
2 TBSP sugar

1. Cut fish into large chunks and place in a food processor; 2. Pulse until finely ground; do not puree; 3. Add onion, carrot, salt, pepper, eggs, oil, matzo meal and sugar to the fish; 4. In a large pot, add water, onions, celery, carrots, pepper and sugar. You can also add the head of the fish or fish bones if you desire. Cook over high heat; 5. While water is boiling, shape fish mixture into 1-½ inch balls. Do not pat tight, keep them airy; 6. Drop balls into water and cook over low heat 1-½ hours - covered loosely. Uncover for the last ½ hour; 7. Let cool and remove from pot into storage dish. Save liquid and carrots. Chill.; 8. Serve with horseradish sauce and garnish with fresh sprigs of parsley.

Notes: Makes approx. 16 balls. I recommend Halibut.



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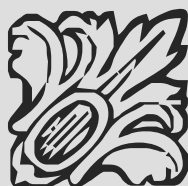
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# Recipes

## **Noodle Kugel** *submitted by Barb Razowsky*

1 pound wide noodles	½ cup dried cranberries
2 large apples, peeled, cored, cut in small pieces- can be finely chopped if preferred	1 cup sugar
1 (8 oz.) can crushed pineapple, drained	5 eggs, separated
½ cup raisins	Cinnamon, to taste

Preheat oven to 375 degrees. Grease (Pam) a bundt pan.

Cook the noodles in boiling water per package directions. Drain and set aside.

In a large mixing bowl, combine apples, pineapple, raisins, cranberries and sugar. Beat egg yolks and add to fruit. Add noodles to fruit and yolk mixture and combine well.

Add cinnamon to taste. Whip egg whites until soft peaks form. Fold into noodle and fruit mixture. Pour mixture into greased bundt pan. To avoid burning raisins, push any showing on top of pan down into the mixture. Bake one hour.

Remove pan from oven and let stand 2 hours or until cool. Invert onto serving plate.

Serve hot or cold. Serves 8 to 12.

## **Cold Fish Salad** *submitted by Nancy Zimmerman*

2 lbs. tilapia or whitefish

1 c. sweet pickle relish, drained

4 hard-boiled eggs, grated

lite mayonnaise, ½ - 1 c, to taste

Boil fish in water with a tablespoon of vinegar for a few minutes, until done.

Drain and flake. Add other ingredients and chill.

Serves 8-10 people

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*120<sup>th</sup> Anniversary*

# Recipe

## **Don & Nelle Frisch's Glazed Apple Chicken** *submitted by Rabbi Frisch-Klein*

This chicken, glazed with a combination of apple wine and apple cider, is perfect for a late summer or fall dinner after a trip to the farmers' market. Or for Rosh Hashanah and after apple picking!

4 tablespoons margarine	½ cup apple cider
4 large chicken breasts, skinned and boned	½ cup chicken broth
2 teaspoons brown sugar	2 tablespoons margarine
4 tablespoons apple wine (such as Herman Jansen)	4 small Empire apples, cored and wedged dash of cinnamon

Melt the margarine in a non-stick skillet over medium heat, then add the chicken and brown. Sprinkle the brown sugar over the chicken and continue cooking until the sugar melts, about one more minute.

Next pour the apple wine, apple cider and chicken broth into the skillet and heat to boiling. Reduce heat and simmer until the chicken is done; remove the chicken to a platter and keep warm. Then turn up the heat under the skillet and quickly reduce the cider mixture to a glaze. While making the glaze, sauté the apple slices in a little margarine until they're softened and browned, then add a dash of cinnamon. Arrange the slices and the chicken breasts on plates, and pour the glaze over both. My parents note: "If you substitute an apple brandy for the wine, try adding it before you add the cider and the broth. Pour the brandy over the chicken and flame it. The searing will keep the chicken juicy, and you'll still get the good apple taste." My note: I use less margarine and like the fact that this recipe can be prepared quickly which can help make even a weeknight 'yuntif' seem special. I remember this recipe fondly as part of our Rosh Hashanah tradition and when I asked my daughter what recipe to share for this booklet, she didn't hesitate. So, now three generations of Jewish cooks have this memory and experience. See how fun, easy and lasting experiential education can be?



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on their 120th Anniversary!

Omi and Nalini Bhati

**Congregation Kneseth Israel**

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# Recipes

## **Kasha and Varnishkes** *submitted by Rochelle Fosco*

- 1 box Wolff's Kasha, medium granulation
- 3 eggs
- 6 cups chicken broth made from Telma chicken consommé cubes
- 3 lbs. onions
- Oil for sautéing onions (or Pam spray)
- 1 Box shells or bow-tie pasta

Mix Kasha with slightly beaten eggs, refrigerate

Chop onions, sautéing till lightly brown

Mix Kasha into onions

Add 6 cups boiling chicken broth to Kasha and onions mix, simmer for 20 minutes

Boil shells or bow-ties to Al Dente texture, drain

Mix Kasha and shells/ bow-ties into Roasting Pan

Bake in covered roasting pan for about 20 minutes

Serve

## **Brisket** *submitted by Sue Johnson*

- |                        |                           |
|------------------------|---------------------------|
| Beef Brisket (top cut) | 1 c. water                |
| 3 Tbsp. vinegar        | 1 Tbsp. mustard           |
| 3 Tbsp. brown sugar    | 1 onion diced             |
| 1 c. catsup            | 3 Tbsp. Worchester sauce. |

Brown brisket and baste with above. Cook at 325 degrees. Be careful meat doesn't cook dry. Use meat thermometer to test the meat's temperature and desired doneness.

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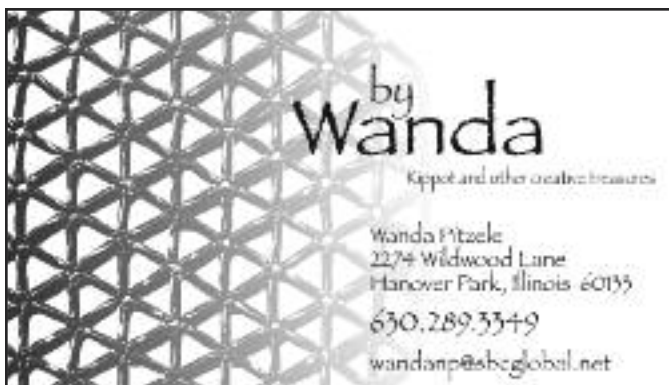
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strength to strength to strength.*

*The Klein family  
Rabbi, Margaret, Simon, and Sarah*

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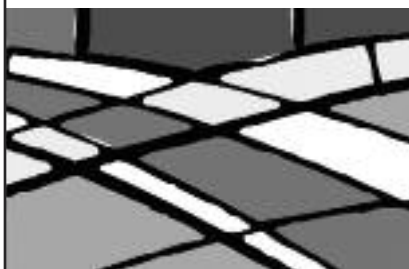
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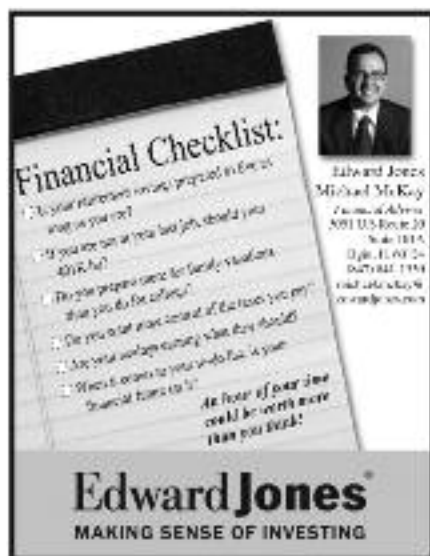
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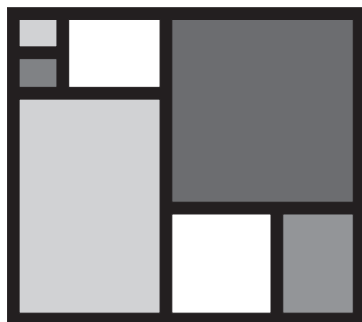


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