

Shaarey Tzedek



Conservative Jewish Synagogue Montgomery County Texas

Entrance at 26510 Oak Ridge Rd. Building B, Suite 100 77380

WELCOME~ בְּרוּכִים הַבָּאִים

We're so grateful for the lovely Havdalah service we shared, featuring the delightful presence of Israeli Shelia Aviv Ben Tovim. He truly added a special touch to our event, preparing delicious hummus and leading us in song during the lovely Havdalah prayer. It was a fantastic way to end Shabbat and reignite our spirits for the week ahead.

What a beautiful summer Shabbat dinner we had! The menu was fantastic ; we opened with a prayer, then dug into rotisserie kosher hotdogs loaded with all the fixings, plus a spread of salads and desserts that kept the table full all night. But honestly, the best part was the company and the warmth in the room.

A huge thank you to our Oneg Crew for cooking, bringing dishes, and keeping our reputation intact as the town's best Onegs. We couldn't do it without you!

As the warm weather embraces us, we're busy finalizing plans for our upcoming High Holiday season starting next month. It's never too early to RSVP! We're excited to offer our amazing apple honey challah bar after Erev Rosh Hashanah, along with luncheons after each Rosh Hashanah morning service and a special break-fast meal to conclude Yom Kippur. This year, the schedule falls on a weekend, so if you have friends or family who would like to join us, we can recommend the Courtyard Marriott North-Shenandoah for a comfortable stay, please contact Sheryl Riffle at ssriffle@outlook.com

A heartfelt thank you to all the Torah readers who are diligently preparing for the High Holidays. Your dedication is truly appreciated!

Looking forward to celebrating together!

Save
the
Date!

Friday August 7

**7:00 PM
Shabbat Services
Followed by Oneg**



Friday August 21

**7:00 PM
Shabbat Services
Followed by Oneg**



Saturday September 5

**7:00 PM
Selihot- Havdallah
Light refreshments**



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Entrance at : 26510 Oak Ridge Dr. Building B Suite 100 77380
Mailing Address: 206a S Loop 336W PMB 272 Conroe Tx 77304



What a fun and delicious *Havdalah* program we enjoyed with Aviv Ben Tovim, one of our Houston *shlichim* before he and his wife returned to Israel. It was entertaining hearing his tips for making the tastiest hummus, such as it's okay for it to be a little runny as it will thicken in the refrigerator. And for those of you who like delicious homemade quality hummus but don't want to take out your blender, I recently discovered a new brand called *ithaca hummus* at HEB. And it gets extra bonus points because it's non-GMO verified! So far, Eljay and my favorite flavor is French onion.

This year the first of *Elul* falls on August 14th. *Elul* reminds us that we are only one month away from *Rosh Hashana*. Cantor David and I are looking forward to leading *Rosh Hashana* and *Yom Kippur* services once again and are preparing for a meaningful High Holy Day season with you. Instead of skidding into *Rosh Hashana*, we begin our High Holy Day preparation in *Elul* with the

following beautiful traditions:

~ blowing the shofar daily; reciting Psalm 27 in the morning and evening, and saying *Selichot* prayers the Saturday night before *Rosh Hashana*. Speaking of prayers, may we have a mild hurricane season! With warm wishes for an enjoyable rest of summer, Rabbi Deborah



Hummus Recipe

1 can of Hummus beans (chickpeas) 16oz - without the water (save water for later)
 1½ cup of Tahini - I used "Har Bracha" can be found in "Harova Market" or Kosher Bucher on Fondren
 1½ Lemon
 1½ - 1 teaspoon of garlic powder or 1 clove of fresh garlic
 1½ - 1 teaspoon of Cumin
 1¼ teaspoon of salt
 Add water while grinding until reach the desired texture

From : Aviv Ben Tovim, Israeli Sheliah

THANK YOU FOR YOUR DONATIONS

Summer Golden

Emily Sparks & Ronnie Levy

Janessa & Thomas Welch

Ruth Berg

Jerry Friedman

Sandy & Andy Remson

Don Schlossberg

Shelly Gable

Maura & Nathan Shapiro

Sylvia Granit

Anita Gurwitz

*In memory of
Zeev Gurwitz z"l*

Soli & Danny Schmulson

*In honor of Salomon & Julia Schmulson
On the birth of their grandson
Asher Levi Schmulson*

Miriam & Alan Leitko

*In honor of Salomon & Julia Schmulson
On the birth of
Asher Levi Schmulson*

Sheryl & Wally Riffle

*In honor of Soli & Danny Schmulson
On the birth of their grandson
Asher Levi Schmulson*

And **thank you** to all the anonymous donors
that contribute to our
Tzedaka box.

Mazel Tov

To Soli & Danny Schmulson

On the birth of their
grandson

Asher Levi Schmulson

Son of Julia & Salomon
Schmulson

Born July 14, 2026





SHAAREY TZEDEK SYNAGOGUE 5787

ROSH HASHANA

-FRIDAY SEPTEMBER 11
EREV ROSH HASHANA AT 7:00 PM
FOLLOWED BY AN APPLE- HONEY-CHALLAH BAR
-SATURDAY SEPTEMBER 12
ROSH HASHANA DAY 1 AT 9:00 AM
FOLLOWED BY LUNCHEON
-SUNDAY SEPTEMBER 13
ROSH HASHANA DAY 2 AT 9:00 AM
SHOFAR SERVICE & TASHLICH
FOLLOWED BY LUNCHEON



**RABBI
DEBORAH
SCHLOSS**



**CANTOR
DAVID KAY**

YOM KIPPUR

SUNDAY SEPTEMBER 20- 7:00 PM
KOL NIDRE
MONDAY SEPTEMBER 21 - 9:00 AM
YOM KIPPUR
YIZKOR AT 12:30 PM
MINCHA AT 6:00 PM
NEILAH AT 7:30 PM
BREAK FAST AT 8:00 PM

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UNDER 13 FREE.
INCLUDES: ROSH HASHANA LUNCH DAY 1,
ROSH HASHANA LUNCH DAY 2
AND YOM KIPPUR BREAK FAST.**

SHAAREYTZEDEK.COM



Additional Information and RSVP

ANNOUNCEMENT!

Beginning this Rosh Hashana, we'll be starting a new list for Misheiberach prayers. If you'd like to submit a name to be included, please send it in through the website or email before the High Holidays. Thank you!