

Berkshire Eagle 3/17/09

# Bread and Torah

## Celebrate learning and living Judaism

GREAT BARRINGTON — Torah and babka — heaven on earth! Sound interesting? On Sunday Hevreh will welcome Rabbi Linda Motzkin and Rabbi Jonathan Rubenstein in a day of learning about creating a Torah scroll and Jewish values on food. Everyone will have the opportunity to help proofread a Torah scroll-in-progress and learn how to bake chocolate babka.

The day will begin at 9:30 a.m. with registration and a light breakfast, followed by a morning of learning with Rabbis Motzkin and Rubenstein. It will end with lunch and the chocolate babka.

Rabbis Motzkin and Rubenstein have been co-rabbis of Temple Sinai in Saratoga Springs, N.Y., since 1986. Motzkin is the author of the four-volume "Adult Hebrew Curriculum" — the textbooks "Aleph Isn't Tough," "Aleph Isn't Enough," "Bet is for B'reishit" and "Tav is for Torah." She also serves a part-time Jewish Chaplain at Skidmore College and is currently studying the craft, methods and materials of traditional Jewish scribal arts. She completed writing megilat esther — a scroll of Esther — for Temple Sinai in March, 2007 and has begun writing a sefer Torah on parchment made from local deerskin.

Rabbi Jonathan Rubenstein is a baker and the founder of Slice



Courtesy photo

**Rabbi Linda Motzkin and Rabbi Jonathan Rubenstein.**

of Heaven Breads, which produces a variety of breads and baked goods for individual orders, employing community volunteers as well as individuals referred by partnering organizations. Proceeds from the sale of these products support hunger relief programs, Temple Sinai's programs, and other charitable causes.

He is also part-time Director of Pastoral Care at Four Winds-Saratoga, a private psychiatric hospital, and he serves on the board of Saratoga Care (the Saratoga Hospital and Nursing Home).

The cost for the day is \$15 in advance or \$20 at the door. The program is open to adults and children over 10, and space is limited to 50 participants. For more information, call Hevreh at (413) 528-6378.