



HASHOMER

P.O. BOX 35688, LOS ANGELES, CA 90035

November/December 2004 Issue

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President's Message

This is the last Hashomer for 2004, the completion of our 3rd year of publication. I want to thank Jon Olesen, our Editor, for his superb job in putting the Hashomer together, and thanks also to Marc Cohen for his efforts, as well as a special thanks to Rabbi Kraus and Scott Widitor for their articles. Without all their help this publication would not have been possible. We have a very busy end of the year coming up with our Hanukkah party. (See calendar of events, and the notices in this issue.) Next year will also be “eventful” with our Annual Banquet (probably in April), our Annual Picnic and, of course, our annual “Steak Fry.”

The “election results” for 2005 are on this page. I thank all of the Officers and the Board of Directors this past year for all their efforts. I also thank you all for the confidence you have in me by my reelection. With a realigned system of our Board, without specific positions, we all believe (the Board that is) we will be able to function in a more efficient manner.

Our organization was founded in 1982, and includes members of the law enforcement, public safety, and administration of justice community in Southern California. We are a fraternal and social organization formed to promote the spirit of friendship of our members and their families, to encourage good fellowship among members, and to advance the welfare of our members. Let us live up to our announced goals by having greater participation in our events – this year starting with the Hanukkah party. See you there and at all our events..

Happy Hanukkah to all. May G-d grant Peace, Shalom, to Israel and its People throughout the World.

Marvin Goldsmith, President

HASHOMER

2004 SHOMRIMSOCAL SCHEDULE OF EVENTS

All members are invited to attend the Board Meetings

Hanukkah Party

Sunday, December 12th 4:30 P.M.
Café Blue
On the Ralph's Promenade
Pico Blvd at Beverwil

January Board Meeting

Tuesday, January 18th at 6:00 P.M.
Elat Burger
9340 West Pico Blvd at Elm

February Meeting

Tuesday, February 15th at 6:00 P.M.
Place to be determined.

March Board Meeting

Tuesday, March 15th at 6:00 P.M.
Place to be determined.

MAZEL TOV'S

To Joseph Poliser, on his completing a very successful year as President of the IACP.

REFUAH SHELEMAH

We wish a speedy and continuing recovery to Roger Reiner.

NEW MEMBERS

We welcome our new Members:

Donald R. Beck, (Lt. (Res.) L.A.S.D.)

HANUKKAH

By Rabbi Dr. Henry E. Kraus

On the eve of Tuesday, December 7, 2004, Kislev 25, 5765, we shall light the first Hanukkah candle. What is Hanukkah? It is a festival rich in symbolism and ritual. It is the joyous holiday celebrated by Jews for a period of eight days. This holiday is known by many names. It was often called the "Feast of the Maccabeans." Josephus Flavius, the

historian, called it be a Greek word which means "Light" = "Festival of Lights." The word Hanukkah means dedication, so we may call it "Festival of Dedication" or "Rededication." The origin of this festival takes us back 22 centuries, when the then-known world (Middle East) had become Hellenized, that is Greek in language. This was not classic Greek culture, but idol-culture and the satisfaction of body, which was the desecration of the Judaic-Mosaic law. The Syrian Greek King Antiochus Epiphanes occupied Jerusalem and Zeus Olympus, their principal idol, was placed in the Holy Temple. The Jewish people were forced to worship the idols and denounce God. There was a priestly family by the name of Maccabees who organized the Jewish people to resist and rebel. They were determined not to perish and not to submit. They were small in numbers but they fought like lions for three years (165-163 BCE) and victoriously reoccupied Jerusalem. After cleansing the Temple, and removing all the idolatrous objects that had been used by the Syrian Greeks, one unpolluted cruse of oil was found in the Temple. Just enough oil for burning for one day. Yet miraculously the oil burned for eight days. This miracle symbolizes the miracle of the Jewish people and Judaism throughout the ages. That is why we Jews for the past 2200 years have lit candles or oil every night for the eight days of Hanukkah. This is the traditional explanation of the Holiday.

Hanukkah has a deeper meaning for those who can see how Jewish belief transformed a military victory into a religious celebration. Hanukkah makes Judaism's triumph over paganism, the triumph of the spirit of all mankind. Between might and justice, power and faith - justice and faith triumphed! Without Hanukkah there would be no Monotheism, no Christianity, no Mohamedism. This was the first time in history that our Maccabees fought for religious freedom and ultimately for idea of One God. Hanukkah marks the victory of Monotheism and we Jews converted that day of victory into a day of thanksgiving to God.

Happy joyous Hanukkah to all my friends! Let me greet you with the prophet's word, which is in the Haftorah for Shabbat Hanukkah: "Not by might, nor by power, but by my spirit saith the Lord of Hosts." (Zehariah 4:6)

HASHOMER

WINE 101

By Scott Widitor

Wine remains one of the world's great mysteries. Endless analyses, complex laboratory experiments, innumerable experts, countless chemists and millions of drinkers cannot tell you exactly why a particular bottle of wine tastes the way it does.

Even the lore of wine is uncertain and mysterious. Unfortunately this permits a great deal of misinformation to prevail in the wine world along with a fair degree of snobbery. This needn't be the case. The principles behind wine production are quite simple and easy to grasp.

In essence, to make wine, one simply crushes grapes. The resulting juice or "must" is then fermented, aged, and bottled. It's that simple. Or is it. . . ?

The Grapes

The first thing to consider is, of course, the type of grape. Certain types of grapes produce characteristic flavors. Cabernet Sauvignon usually smells and taste "fruity", like berries, cassis, cherries or, oddly enough, grapes. Cabernet Sauvignon's cousin Merlot is similar, but the fruit is more subdued. Syrah is said to be "peppery". Pinot Noir is often measured by it's "jam-like" "nose" or smell.

Muscat is often called "sweet" or "melon-like", Gewürztraminer, "aromatic, spicy or floral". Sauvignon Blanc is called citrus-like (pineapple or grapefruit flavors are common). Chardonnay is often said to have "apple" or "pear-like" notes. There are hundreds of kinds of types grapes and each variety of can produce a myriad of flavors, so trying to describe each one is futile. The basics will do for now. The rest is left for your personal "research".

The Soil

The soil also imparts flavor to the grape. Wine connoisseurs refer to this aspect of the wine as its "terroir" (pronounced "terr-wahr"). Terroir results from local geology and the environment. Soil can be, among other things, "flinty", "chalky", "musty" or

sandy. Volcanic soils like those in the Napa Valley work well for wine production. Israel has also had great success with the volcanic soils of the Golan Heights. Environmental factors such as nearby crops can also influence flavors. I once had an awful red wine from Greece. When I asked what produced such "distinctive" flavors in the wine, I was told that rotting olives dropping from nearby trees had "flavored" the vineyard. How charming.

The Climate

The amount of moisture in the soil and in the grapes themselves can also affect the quality of the wine. Growers often weigh the cost of an early rain against the benefits of additional ripening on the vine. A moist harvest can produce a weak or "thin" wine by lowering the amount of sugar and/or solids for any particular amount of grapes that are harvested. Avoid wine made from grapes that are harvested in a rainy period. The world's great winemaking climates are generally drier regions with warm sunny days, cool nights and dry harvest periods.

Primary Fermentation

During primary fermentation yeast eats the sugar in the juice and turns it into carbon dioxide and alcohol. Winemakers refer to the amount of sugar in the juice in terms of "degrees" of "brix at harvest." As one would suspect, the riper fruit, the higher the degrees of brix. Multiplying the degrees of brix at harvest by .55 will produce the approximate percentage of alcohol by volume possible if all of the sugar is fermented out of the wine. For most table wines the usual range at the harvest is 20 degrees to 25 degrees. Naturally, there is a relationship between the amount of fermentation and the amount of residual sugar left in the finished wine.

Residual sugar is measured in grams per litre of wine. Here again, common sense will tell you that the higher the concentration of sugar, the sweeter the wine will be. Light, sweet wines like Moscato start with high brix at harvest and are fermented for just a few weeks. The result is a wine with low alcohol content and high residual sugars. Dessert wines start with such high degrees of brix at harvest that they

HASHOMER

can produce hefty alcohol percentages while retaining high residual sugar content. Some winemakers (Manischewitz) add sugar to their must, but this is not considered the mark of a “quality” wine.

Maloactic Fermentation

After primary fermentation and before aging, another secondary stage called malolactic fermentation is often introduced. This is sometimes abbreviated to MLF. Malic acid (often called fruit acid) is the stuff that, among other things, makes green apples taste tart. During MLF special bacteria digest the malic acid, producing more carbon dioxide. The malic acid is converted into lactic acid which smoothes the flavor of the wine and makes it more complex and less acidic. MLF can also produce buttery and creamy overtones. Today most red wines and many whites undergo MLF. While winemaking creates a considerable amount of carbon dioxide, the wine produced by these processes is likely to make you stop caring about it.

A Word About Oxygen

Maloactic fermentation is anaerobic. That is, it takes place in the absence of oxygen. In fact, from just a few days after the yeast is added to the must during primary fermentation, until the wine hits your glass, oxygen can be the deadly enemy of wine. Once the wine is opened, oxygen helps mellow out the acidic components that have preserved the wine in the bottle. That’s why people let wine “breathe” before they drink it. That’s also why you will often see wine aficionados swirling wine in their glasses before they taste it. Swirling also enhances the wine’s nose by coating the sides of the glass. After you swirl there is simply more surface area to sniff.

Beware of brown red wines and golden brown white ones. Such wine is often oxidized and thus spoiled. The threat of oxidization is also why many wines contain sulfides. Sulfides create sulfur dioxide gas when added to the wine. This tends to fill the spaces between molecules of solid and liquid matter in the must. These spaces are normally filled with oxygen atoms. Getting rid of the oxygen and replacing it

with sulfur dioxide helps protect and prolong the life of the wine.

That said, wine that is properly stored in a wine cellar can often benefit from a process of slow oxidization. Just like letting a wine breathe, this can mellow the wine. That’s why you’ll hear people raving about 20 year old wine from some wildly successful vintage. Cellaring wine is, however, a risky business. You must start with an appropriate (usually red and acidic) wine and you should check the wine periodically. How? Why, by drinking it of course. Where wine is concerned, one must always constantly conduct “research.” By the way, always try to store your wine sideways so that the liquid touches the cork. That helps to keep the cork full and the seal tight

Aging Gracefully

The next major influence on wine is the aging process. Like people wine can age gracefully. Today wine can be aged in stainless steel vats (unoaked) or in wooden barrels. Pieces of wood or wood chips can also be used to flavor the wine. Unoaked wines depend solely on the grapes for their flavor and are, as a result, much more fruity than their counterparts that are aged in wood.

The science of aging is almost as complex as winemaking itself. Suffice it to say that there are two well-known sources for the wood used in aging, French oak or American oak.

American v. French Oak

On the whole American wood has higher levels of aromatic flavorants. Chemical compounds known as lactones impart strong woody and coconut flavors to wine aged in American oak. Vanillin (vanilla flavors) is also more prominent in American wood. Wines aged in European wood generally retain their tannin (acidic) flavorings better than those aged in American oak and French oak has several tannic flavorants of its own. To determine which type you prefer you will need to do your own “research.”

HASHOMER

Size Matters

Several other prominent factors can also influence the taste of wine. The first is barrel size. This is important because smaller barrels permit more wood and more air to come in contact with the wine. This permits more flavorants to be transferred from the wood to the wine and permits more air to contact the wine, producing more rapid mellowing of the acids.

Getting Toasted

The second factor is the “toasting” of the barrels with an open flame. This tends to make the flavor profile of the wood more complex. Initially more vanilla and spicy flavors are obtained with low to medium toasting. Medium and medium plus toasting result in more of the coconut and oak lactone flavors. Heavy toasting imparts more smoky and burnt caramel flavors to the wine.

Fining the Wine

During and after a wine’s fermentation solid matter such as dead yeast cells, grape pulp, seeds and pigment are in the liquid. In English this material is called the “lees.” Keeping the wine on the lees, especially if they are stirred from time to time, can impart extra flavor and body to the wine. Eventually, however, they must be removed. Usually the winemaker lets the solid material settle and “racks” (pours) the liquid wine “off the lees”. Any solid matter that remains may be removed by adding a material that gathers particulates as it settles through the wine, clarifying the liquid. Many winemakers use egg whites or clay powder for this purpose. Winemakers call this process “fining the wine.”

This is by no means an exhaustive discussion of the principles of modern winemaking. It is intended to give you some of the basics. We haven’t even begun to discuss regional variations between say, Australia or Argentina or Spain or France. We also haven’t begun to touch on specialized varieties and preparations such as brandy, champagne, fortified wines, or ice wines. Then there is the art of “pairing” food with wine. Although the principles are relatively simple this ancient industry has developed,

over thousands of years, into a complex science and a glorious art.

Armed with this knowledge you should be able to hold your own with any snooty wine steward or store clerk. Always remember, however, that to really appreciate wine you must taste it. So, here’s to many more glasses of “research”!

GIGGLES

The Top 10 Reasons Why Hanukkah Is Better Than Christmas:

10. There's no "Donny & Marie Hanukkah Special"
9. Eight days of presents (in theory, anyway).
8. No need to clean the chimney.
7. There's no latke-nog.
6. Burl Ives doesn't sing Hanukkah songs.
5. You won't be pressured to buy Hanukkah Seals.
4. You won't see, "You're a Putz, Charlie Brown".
3. No barking dog version of "I had a Little Driedl".
2. No pine needles to vacuum up afterwards.

AND THE NUMBER ONE REASON WHY HANUKKAH IS BETTER THAN CHRISTMAS:

1. BLINTZES ARE CHEAPER TO MAIL THAN FRUITCAKES.

Tradition

During a service at an old synagogue in Eastern Europe, when the Shema prayer was said, half the congregants stood up and half remained sitting.

The half that was seated started yelling at those standing to sit down, and the ones standing yelled at the ones sitting to stand up...

The rabbi, educated as he was in the Law and commentaries, didn't know what to do. His congregation suggested that he consult a housebound 98-year-old man, who was one of the original founders of their temple. The rabbi hoped the elderly man would be able to tell him what the actual temple tradition was, so he went to the nursing home with a representative of each faction of the congregation.

HASHOMER

The one whose followers stood during Shema said to the old man, "Is the tradition to stand during this prayer?"

The old man answered, "No, that is not the tradition."

The one whose followers sat asked, "Is the tradition to sit during Shema?"

The old man answered, "No, that is not the tradition."

"But", the rabbi said to the old man, "the congregants fight all the time, yelling at each other about whether....."

The old man interrupted, exclaiming....

"THAT is the tradition!"

News of the Weird

On June 28, as Orange County (Calif.) sheriff's deputy Owen Hall was standing beside a car he had stopped, he was shot in the leg with an arrow. After Hall pulled the arrow out and reported to a hospital, deputies combed the neighborhood and finally located archer Tri Thanh Lam, who had apparently been practicing in his back yard when an arrow got away from him. Lam was arrested, but he went free two days later when authorities realized that he had committed no crime, since the state's negligent-shooting law applies only to guns. [Los Angeles Times, 7-2-03]

Health Food

Sam and Edith were 85 years old, and had been married for sixty years. Though they were far from rich, they managed to get by because they watched their pennies. Though not young, they were both in very good health, largely due to the wife's insistence on healthy foods and exercise for the last decade.

One day, their good health didn't help when they went on a rare vacation and their plane crashed, sending them off to Heaven. They reached the pearly gates, and there an escort was waiting to show them inside. He took them to a beautiful mansion, furnished in gold and fine silks, with a fully stocked kitchen and a waterfall in the master bath, and their

favorite clothes hanging in the closet. They gasped in astonishment when he said, "Welcome to Heaven. This will be your home now."

Sam asked how much all this was going to cost. "Why, nothing," their companion replied, remember, this is your reward in Heaven." Sam looked out the window and right there he saw a championship golf course, finer and more beautiful than any ever built on Earth. "What are the greens fees?" grumbled the old man. "This is heaven," the companion replied. "You can play for free, everyday."

Next they went to the clubhouse and saw the lavish buffet lunch, with every imaginable cuisine laid out before them, from seafood to steaks to exotic deserts, free flowing beverages. "Don't even ask," said their companion to Sam. "This is Heaven, it is all free for you to enjoy."

The old man looked around and glanced nervously at Edith. "Well, where are the low fat and low cholesterol foods, and the decaffeinated tea?" he asked. That's the best part," the companion replied. You can eat and drink as much as you like of whatever you like, and you will never get fat or sick. This is Heaven!"

Sam pushed, "No gym to work out at?" "Not unless you want to," was the answer. "No testing my sugar or blood pressure or..." "Never again. All you do here is enjoy yourself."

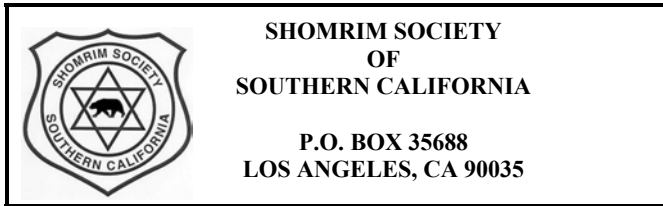
Sam glared at Edith and said, "You and your f----g bran muffins. We could have been here 15 years ago!"

If you enjoy "Giggles," feel free to contribute more. We will include as many as space allows!

NATIONAL SHOMRIM AND SHOMRIMSOCAL ON THE WEB

Visit our website. We're at www.shomrimsocal.org just a click away. It has active links to other Shomrim sites, including the National Conference of Shomrim Societies. The National Conference of Shomrim Societies': www.nationalshomrim.org. Visit the website, sign the guestbook, and leave your comments.

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What can the Shomrim Society do for you?

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Please return this application and your check to the above address. Thank you.

Renew Now For 2005!

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MEMBERSHIP

Use the form on the left to recruit new members for our organization or to have old members renew. Please have the application completed with all the information requested, including the e-mail address as much of our communication with members is done by e-mail.

Members of any Southern California law enforcement, public safety or administration of justice agency, law enforcement or public safety reserve officers, retired members of those agencies, or persons eligible to become a member of the National Conference may apply for membership as Regular Members. Thus, in addition to peace officers, fire fighters, men and women of the Jewish faith who are employed or retired from the various fields of law enforcement, public safety, and the administration of justice such as prosecutors, judges, parole and probation officers, correctional officers, and paramedics, to name a few, are also eligible for Regular Membership.

The initial membership fee is \$18.00, which includes membership for the first year. Annual membership dues thereafter are \$25.00. Associate Membership (non-voting) may be granted by the Board of Directors, to persons who are interested in furthering and advancing the purposes of the Shomrim Society of Southern California who do not qualify for Regular membership. Such members may be proposed by any Regular Member; however, such members must be approved by the Board of Directors and are subject to annual review by the Board for continued membership. The annual membership fee for Associate Members is \$36.00.

Additional Information

Further information about the Society may be obtained by writing to the above address, e-mail to shomrimsocal@msn.com, or by contacting the message number: (310) 967-2018

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November/December 2004 Issue

INSIDE . . .

President's Message, Calendar, & Announcements

HANUKKAH by Rabbi Dr. Henry E. Kraus

WINE 101 by Scott Widitor

Giggles

