

Parenting 'Supersizing' not required. See Page 9	Cooking A hot topic. See Page 11	Movies Remembering Marvin Hamlisch. See Page 14
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Take it Slow
 Steven "Kip" Kolow, founder of the original Boston Chicken chain, has opened a new establishment in Burlington called SlowBones Modern BBQ.
 See Page 3

A big crush
 Columnist Ben Cohen writes that the only way to defeat the Boycott, Divestment and Sanctions (BDS) movement is for Jews to rise up and crush it.
 See Page 6

Hot stuff
 Tired of the New England winter? Ben G. Frank says that there are locations in the Caribbean that are of particular interest to Jews.
 See Page 12

Rockin' Eve
 "Jewmongous," a Christmas Eve event for Jews created by Sean Altman, will be held again this year at Club Passim in Cambridge.
 See Page 15

Major players
 Jewish composers such as Irving Berlin, George Gershwin, Jerome Kern and Benny Goodman had a major impact on 20th-century American music.
 See Page 15

So batty
 Israeli researchers believe bats use vision to keep track of where they're going and echolocation to hunt insects that most nocturnal predators can't see.
 See Page 16

Have a news tip or story idea? E-mail us at: editorial@TheJewishAdvocate.com

SHABBAT CANDLE LIGHTING TIMES
 PARSHAT VA'EIRAH

BOSTON	4:00
FALL RIVER	4:02
LOWELL	4:00
SPRINGFIELD	4:07
WORCESTER	4:03
PORTLAND, MAINE	3:52
MANCHESTER, N.H.	3:59

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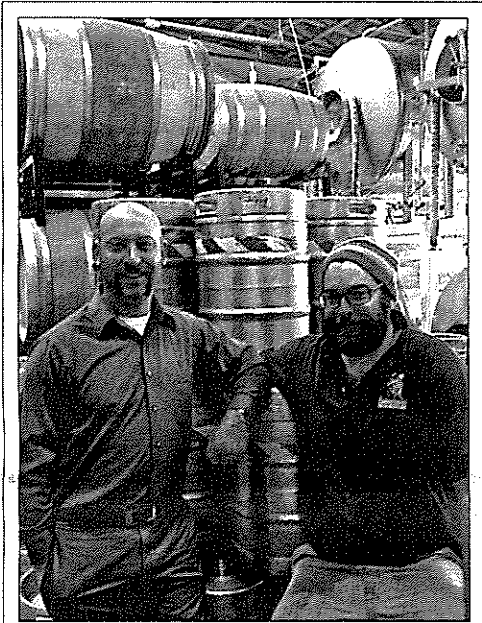


PHOTO: NICOLE LEVY

Jeremy Goldberg is the owner and Amit Ram is a brewer at Cape Ann Brewing Co. in Gloucester.

Jewish-owned brewery is passionate about its craft

Gloucester's Cape Ann Brewing Co. has been going strong since 2004

By Nicole Levy
Special to The Advocate

According to Jeremy Goldberg, owner of Cape Ann Brewing Co. in Gloucester, there's more to craft brewing than meets the eye.

"Making beer is like cooking. It incorporates hands-on work. It's artisanal ... and involves science," Goldberg said.

Cape Ann Brewing produces 30 to 40 styles of beer a year in a facility adjacent to its pub. The business has its own label, "Fisherman's Brew," with the image of the iconic Gloucester Fisherman's Memorial on it. Already available in the United States, Cape Ann Brewing will begin distributing the beer in Sweden this summer.

Goldberg explained that brewing starts with converting

(primarily) barley into malt. The malt is added to water and hops, which gives beer its bitter flavor and stabilizes it. After the mixture is heated, yeast is introduced to ferment the product using the sugars of the malt. Beer color depends on the length and temperature of the cooking process. Yeast activity is monitored by brewers to regulate the sweetness of the liquid. At Cape Ann Brewery, the entire process can take from two to six weeks.

Goldberg said there's a lot of debate over what constitutes a craft beer. For him, craft brewing results in "non-compromising flavor." He said many mass-distributed commercial beers include rice and corn — making it lighter and sweeter — plus a number of preservatives and ad-

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ADL, CJP Newton reaction raises questions of integrity

Conflicting statements and lack of transparency undermine public trust

By Alexandra Lapkin
Advocate Staff

Controversy continues to swirl over a statement released by the Anti-Defamation League (ADL), Combined Jewish Philanthropies (CJP) and Jewish Community Relations Council of Greater Boston (JCRC) claiming that charges by Americans for Peace and Tolerance (APT) President Charles Jacobs of anti-Israel material in the Newton Public Schools were groundless.

Following that statement and ambiguity over whether a referenced ADL report even existed, the JCRC stated that it has also conducted an inquiry into alleged anti-Israel materials taught in 9th- and 10th-grade history classes in the Newton Public Schools that is separate from that of the Anti-Defamation League (ADL).

However, the JCRC — like the ADL before it — declined to share



the details of their review with the public, prompting some in the community — including an instructor at Brandeis University in Waltham — to raise the question of transparency in local Jewish organizations.

Neither ADL nor JCRC has agreed to release its findings in order to support their joint statement in a Letter to the Editor in the Nov. 15 issue of The Advocate, where the organizations' leaders wrote that they have done a "careful review of the materials at issue," concluding, "We trust that this is reassuring to members of our community."

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JCCNS gets a facelift for \$50,000 price tag

Membership spike prompted renovations

By Nicole Levy
Special to The Advocate

The Jewish Community Center of the North Shore (JCCNS) in Marblehead has undergone an expensive facelift made necessary by a growing membership base.

The introduction of the DancEnergy exercise program six months ago brought in 174 new members. That recent surge in membership brings the total up to 1,800 units, or 3,500 or 4,000 people, an increase of 50 percent from 2009-10, according to JCCNS Public Relations Director Leigh Blander. At that time, JCCNS membership had decreased 20 percent due to the lackluster economy and the 2009 opening of the state-of-the-art Lynch/van Otterloo YMCA just a mile down the road.

There have also been extensive renovations. JCCNS Executive Director Martin Schneer said the

structural changes totaled around \$50,000; all funds were taken from operational revenue, which included an influx of funds from new membership, as well as the JCCNS camp programs and preschool.

"We have gained credibility as a result of the renovations and the fact that the books are balanced for the first time in years," Schneer said.

The arrival of DancEnergy put the renovations into motion.

Developed by Joyce Colahan, DancEnergy provides a dynamic workout to highly choreographed dance routines. Lisa Gillis, a DancEnergy instructor, said the class required high mirrors installed along the perimeter of the Group Exercise Studio for the 35 to 40 participants each time to check their form. The JCCNS also put in new lighting and improved shades in the room.

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cjp 

Make a bigger difference.

Get Involved with CJP: Upcoming Events

**The Rabbi Samuel Chiel (zt"l) Genesis Forum
The Blessings of Life:
Jewish Spirituality from the Talmud to Today**

Wednesday, January 8, 2014 | 12:00 - 1:15 p.m.
CJP, 126 High Street, 9th Floor, Boston

Join us as we celebrate 18 years of lunchtime learning! This week, Rabbi Benjamin Samuels will lead our discussion on 'Spiritual Focus: Clarifying Values Through Exceptions, Exemptions and Interruptions.' Photocopies of the texts we study will be provided.

**Lawyers & Accountants Dinner
An Evening Of Reflection:
Jewish Values and Professional Obligations**

Wednesday, January 8, 2014 | 6:00 p.m.
Boston Park Plaza Hotel

50 Park Plaza, Boston

Join us to honor Marsha R. Cohen and Shepard M. Remis with the Community of Excellence Awards. We'll also hear from keynote speaker Martha L. Minow, the Morgan and Helen Chu Dean and Professor of Law at Harvard Law School.

**Women's Philanthropy 4th Annual
One Book Read**

Thursday, January 23, 2014 | 7:30 p.m.
Temple Shir Tikva, Wayland

Meet author Randy Susan Meyers and discuss her fascinating novel, *The Murderer's Daughters*. This event is open to women who live in all areas of Greater Boston.

Israeli Political Update with Reuven Hazar

Tuesday, January 28, 2014 | 7:30 p.m.
Cohen Hillel Academy

6 Community Drive, Marblehead

Join us for a very special evening with Reuven Hazar, a leading authority and analyst of Israeli politics and faculty member at Hebrew University of Jerusalem.

Dietary laws are observed at all CJP events.

Find us on



Visit cjp.org/events for more information.

At CJP, we make a bigger difference. With partners in every corner of our community, we combine expertise and resources to create positive, life-changing results for people in need, for our friends in Israel and for the future of the Jewish community.

126 High Street, Boston, MA 02110 | 617-457-8500

Brewery passionate about its craft



Cape Ann Brewing Co. is located at 11 Rogers St. in Gloucester.

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In addition, some brewers carbonate the beer. On the contrary, Goldberg said craft beers contain no rice or corn, no adjuncts, and fewer chemicals and preservatives. He added that they also have more flavor and taste fresher, since they are produced locally.

Craft brewing lets Goldberg get creative. One of the 14 beers currently on tap at Cape Ann Brewing Co. contains locally produced honey. Goldberg said he has incorporated pumpkins from western Massachusetts and squash from Rockport in some brews. The Fisherman's Brew contains barley imported from Germany, Belgium and England. Goldberg employs brewing styles from around the world and throughout history.

"We are focused on quality and uncompromising taste, in terms of using the best ingredients, for those who enjoy a good beer," Goldberg said.

Formerly a bond broker on Wall Street, Goldberg, 38, started the business with his brother-in-law in May 2004. In 2011, Cape Ann Brewing Co. moved to its current location at 11 Rogers St.

Two years ago, Goldberg brought in home brewer Amit Ram. Ram grew up in America until age 10, when his parents returned to Israel with the family. He got interested in home brewing in 2006 as a way to save money on beer and to control the flavor. Ram said he was initially skeptical about micro brewing, but he found a new world when he accompanied a friend to a beer-making competition.

"I didn't know there was a community of brewers [in Israel]. I also tasted beers I had never heard of: IPAs [India Pale Ale] and Belgian varieties," Ram said.

Ram worked for Negev Brewing Co. in 2011. That year, he sent emails to craft breweries in the United States, hoping to learn more about the trade. Goldberg invited him to join his business.

Ram said beer drinking is much less common in Israel than in the United States.

"In Israel, the average beer drinker consumes 16 to 18 liters a year, whereas an American drinks 100 liters," Ram said. "In Israel there are no 12-packs; they sell it one bottle at a time." Israel does produce domestic beers, such as Goldstar.

Ram said micro brewing in Israel has gained popularity in the past five years. With less sophisticated equipment and fewer ingredients than their American counterparts, he said Israeli brewers have reapplied the country's early pioneering ethos of "doing more with less." Ram said the craft beer market is trying to find a niche in the boutique wine industry, which has flourished for the past 20 years.

"Craft beer is considered exclusive in Israel," Ram said.

Back in Gloucester, Goldberg said the seaside pub - which also serves a full lunch and dinner menu - attracts between 100 and 400 customers on any given evening, depending on the season. He said it attracts a number of "regulars" who look forward to the next beer creation. In fact, some customers will grumble when a favorite falls from the list, Goldberg said.

Goldberg has become involved with the North Shore Jewish community through the brewery. Nearly three years ago, he made a custom brew for the annual Purim celebra-

tion at Temple Ahavat Achim in Gloucester. Named "Esther's Decree," the beer contained a high amount of alcohol in accordance with the holiday custom to imbibe "until one cannot tell the difference between the villain Haman and the hero Mordechai. The next year, Goldberg toned the drink down, but added pomegranate to use something from the time of the story. Temple Sinai in Marblehead and a Swampscott synagogue also enjoyed the beer last Purim.

In October, Ram ran a beer-making workshop at Temple Sinai, helping Rabbi Aaron Fine and members develop an "Anniversary Brew" in honor of the congregation's 60th anniversary. Leora Mallach of the Boston-area Ganei Beantown: Beantown Jewish Gardens, an organization tying together Jewish learning with its agricultural roots, assisted in organizing the event. Ram returned to give a bottling demonstration.

"The day we did the brewing I also led a Torah study about beer and wine in Judaism over lunch," said Fine. "We had 22 participants. At the bottling demonstration, we made special labels in honor of the anniversary and glued them on. We drank the beer on our 60th anniversary [early this month]. It was quite good."

Goldberg said about his work, "It's everything I ever wanted to do in life. ... I provide a product I am passionate about to customers who are also passionate about it. I am serving the community and creating jobs. ... I am doing good."

Email jeremy@capeannbrewing.com to reach Goldberg.