

**SHANA TOVA TIKATEVU \* 5782 \* Tarshish or Bust!**

Early this summer there was an amazing news story that resonated with the old Kadima Sunday school teacher within.

*A CAPE COD FISHERMAN REPORTED THAT HE WAS ENGULFED BY AN ENORMOUS HUMPBACK WHALE AND THEN SPIT BACK OUT ALMOST IMMEDIATELY. A "REAL LIFE" JONAH STORY! HOW EXTRAORDINARY*

As in the Torah , so too in the NYT.  
Possibly a true fact. Possibly Truth.  
I'm good either way.



Then... Benjamin and I were visiting with our cousins Jack and Edward. Jack and I both love the Jonah story in part because it's a topsy-turvy tale: where the hero--- isn't {!}; (Petulant. Vindictive. Resistant to change. Stubborn.) The reviled enemy (In Nineveh) completely changes and repents, thus earning G-d's good graces ... so much packed into in a very short book. It's worth a read. Jonah—not just for the HH...

However, in the meantime, here are some Haiku by Harold Eideson:

Starts with dash and splash  
Prayer, harsh warning, repentance  
Ends with a question

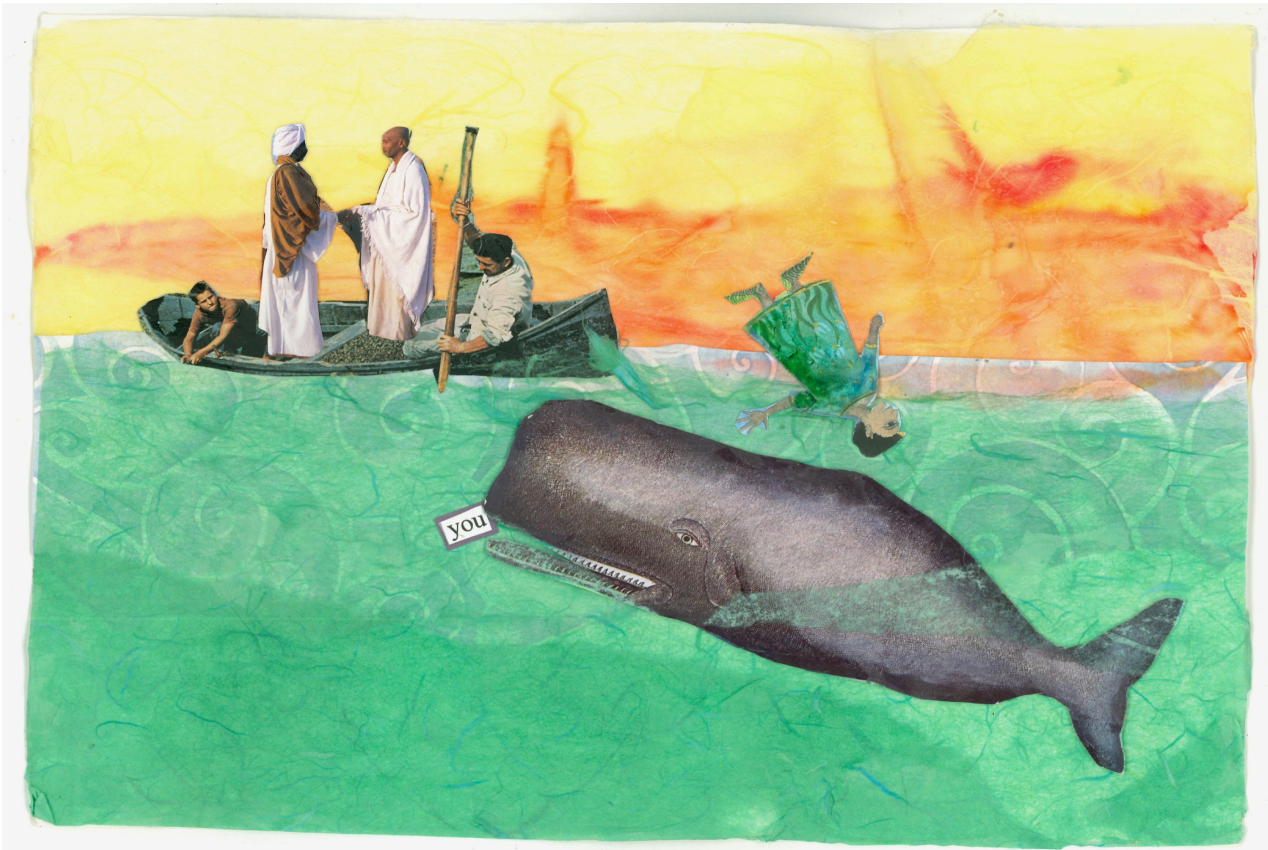
50) 1

Jonah meets big fish  
Fleeing on ship to Tarshish  
Doesn't get his wish.



(?) v. 2:2

Wonders surround me  
Caught in belly of distress  
My world in chaos.



(42)<sup>3</sup>

An eight word sermon  
Humbles people, kings and cows  
Doubting Jonah waits



(59)3

Rebirth grabs the soul  
Metanoia sheds all doubt  
New creatures emerge



43)4

God comforts with shade  
Lowly worm disrupts vigil  
Angry Jonah burns

**UN tells us: Code Red for humanity.** *Hard to be Prophets.*

**Profits?**

**Now it's not just angry Jonah who burns.**

**WE can still become Nineveh. Turn. T'shuvah. Choose. Choose Life.**

**Kol ha olam kulo...the entire world is a very narrow bridge and the most important thing is not to be afraid. Oh. And to take action.**



(65)  
What right to anger?  
What belongs to you? Whose vine?  
Look at Nineveh's people  
Are they not Mine too?

In *moby dick*, Father Mapple says:

*Shipmates, this book, containing only four chapters—four yarns—is one of the smallest strands in the mighty cable of the Scriptures. Yet what depths of the soul does Jonah's deep sealine sound! what a pregnant lesson to us is this prophet! What a noble thing is that canticule in the fish's belly! . . . But WHAT is this lesson that the book of Jonah teaches?*

*What does our G\_d say?*

**WAKE THE HELL UP!**

What does the prophet say?

Wake the hell up!

**What does the UN say?**  
**WAKE THE HELL UP!**



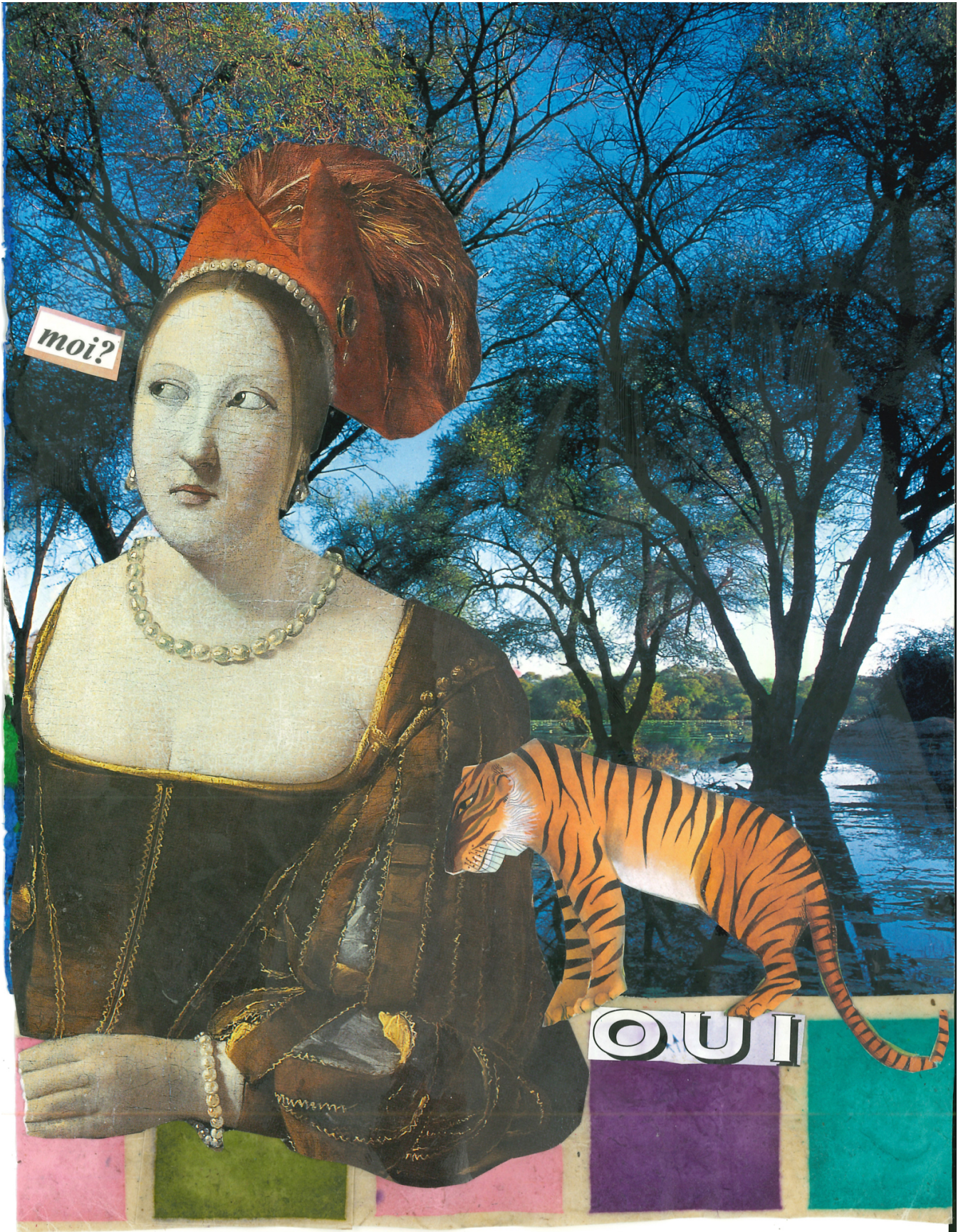
**Hey.. wait just a minute**  
**did you mean ME?**

**NO....**

**YES!**

Surely not

**Don't make me pull over this planet!!!**



moi?

OUI



**BONUS MATERIALS**  
art, music, cookies

HINENI, HINEI- I am here my Lord





## 5778 We cry out

a song compilation to take you through the HH

(so many technical difficulties using my old computer, files, ..me)

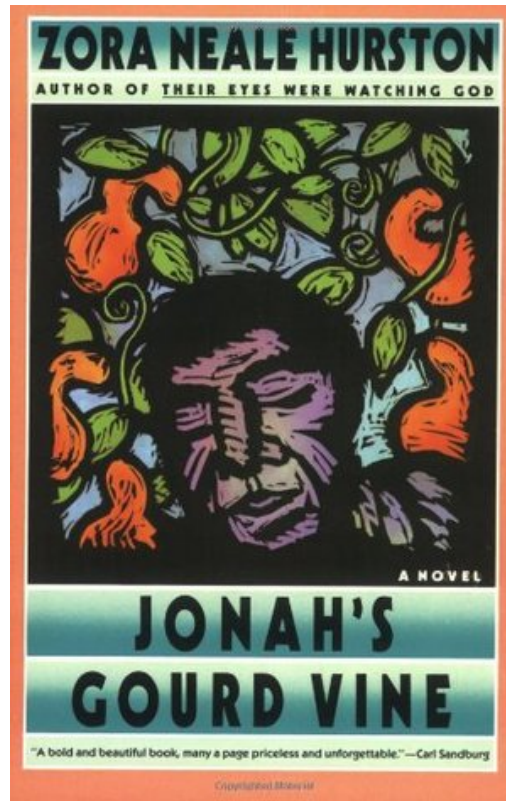
so... click on the playlist for correct song order and on any/all of the songs you'd like to hear. I think.

AS a PLAYLIST: [https://www.zirkast.net/sooze/5778/We Cry Out 5778 1.m3u](https://www.zirkast.net/sooze/5778/We%20Cry%20Out%205778%201.m3u)

Or a LIST of SONGS: [https://www.zirkast.net/sooze/5778/We Cry Out 5778-1.pdf](https://www.zirkast.net/sooze/5778/We%20Cry%20Out%205778-1.pdf)

The MUSIC: <https://www.zirkast.net/sooze/5778/>

Also worth a read. Or a listen.



and...

### **Soft, Chewy Rosh Hashanah Honey-Walnut Cookies**

NYT: Original recipe yields 24 servings....

This is a GREAT recipe for any honey lovers or for a great cookie for Rosh Hashanah. The honey and walnut flavors together are divine. Yummy, soft and chewy texture, a big hit with kids and everyone else who tries them! Delightful, unique (don't find many cookies that have such a delicious honey flavor) deliciously honey flavored cookie perfect for any time of year.

**(sooze note: they really are delish and super easy to make)**

- 3 cups all-purpose flour
- 2 teaspoons baking soda
- ¼ teaspoon salt
- ⅛ teaspoon ground cinnamon
- ¾ cup chopped walnuts
- ¾ cup butter
- ½ cup brown sugar
- ¾ cup honey
- 1 teaspoon vanilla extract
- 1 egg

## Directions

Step 1 In a bowl, whisk together the flour, baking soda, salt, and cinnamon; mix in the walnuts.

Step 2 In a separate large bowl, beat the butter and brown sugar together with an electric mixer until fluffy; stir in the honey, vanilla extract, and egg until thoroughly combined. Mix the flour mixture into the wet ingredients just until well combined (don't overmix), and chill the dough for at least 1 hour or overnight.

Step 3 Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets, or line with parchment paper.

Step 4 Scoop up about 1 tablespoon of dough per cookie, and roll into a ball; place onto the prepared baking sheets.

Step 5 Bake until the cookies are just puffy (or a little bit flat in the middle for a gooey texture), 8 to 10 minutes. Allow the cookies to cool on baking sheets for about 5 minutes before removing them to finish cooling on racks.

Big and BIGGER love ✚ bright hopes & bounteous blessings  
from your fellow travelers xo s/b

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The infinite the encompassing the eternally compassionate