

## **Mar Del Plata**

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# **HURRICANE SEASON 2020**

Multiple tropical storms have already formed in the Atlantic this year, but the peak of the hurricane season typically doesn't begin until August and lasts into early October. It's also when some of the most powerful and destructive hurricanes occur. These hurricanes in the past three years all struck during the peak of the season.



Several factors contribute to the seasonal ramp-up that begins in August:

- African easterly waves are most developed, often serving as a seed for tropical storms and hurricanes to form.
- Saharan air layers, surges of dry air into the central and eastern Atlantic Basin that normally squelch tropical development in those areas, tend to give way by August as the parade of African easterly waves gradually add moisture. This effectively opens up more favorable real estate for tropical cyclone development.
- Wind shear, the change in wind speed and/or direction with height, which can rip apart a tropical cyclone wannabe, tends to be low.
- Sea-surface temperatures rise toward a peak in early fall.
- Instability the atmosphere's ability to generate convection (thunderstorms) to help initiate tropical cyclones also rises toward an early fall peak.

All those factors make for a larger area in the Atlantic where tropical storms and hurricanes can develop when compared to June and July. Please make sure you are prepared and have all supplies and materials prior to any warnings going into place. Please keep in mind that once a warning hits, the elevators will be shut down for safety reasons, so all preparations need to be made during the Watch or before.



# September Helen Hunt Jackson



The goldenrod is yellow; The corn is turning brown; The trees in apple orchards With fruit are bending down.

The gentian's bluest fringes Are curling in the sun; In dusty pods the milkweed It's hidden silk has spun.

The sedges flaunt their harvest In every meadow nook; And asters by the brook-side Make asters in the brook.

From dewy lanes at morning The grapes' sweet odors rise; At noon the roads all flutter With yellow butterflies.

By all these lovely tokens September days are here, With summer's best of weather, and autumn's best of cheer.





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# THE JEWISH HIGH HOLY DAYS

Rosh Hashanah and Yom Kippur are the most important of all Jewish Holidays and the only holidays that are purely religious, they are not tied to historical or natural events. They are observed in the fall season of the western calendar and the seventh month of the Jewish calendar - Tishri. Rosh Hashanah begins a 10-day period, known as the High Holy Days or Yamim Nora'im, a time of penitence and prayer that ends with Yom Kippur. Jews worldwide are given these 10 days to repent for their sins and ask God for forgiveness. "May you be inscribed in the Book of Life" is the common greeting during this period, as it is believed that on Rosh Hashanah God records the destiny of all mankind in the Book of Life. On Yom Kippur the Book is closed and sealed. Those that have repented for their sins are granted a good and happy New Year.

On Rosh Hashanah it is customary to eat foods that are sweet with flavor. This symbolizes the "sweetness and good fortune" of the New Year ahead. Foods flavored with honey, apples and carrots are commonly served. The Rosh Hashanah meal begins with apple and challah dipped in honey. Challah, the bread usually eaten on the Sabbath, is also specially prepared for the holiday. Instead of the traditional braided loaf, the Rosh Hashanah challah is round - symbolizing the cycle of the new year. The design of ladders or birds are added to the holiday challah by some families to commemorate the prayers rising to Heaven. Below you will find a delicious recipe for a Honey Whole Wheat Challah for you to enjoy this Rosh Hashanah.

### HONEY WHOLE WHEAT CHALLAH

### **Ingredients**

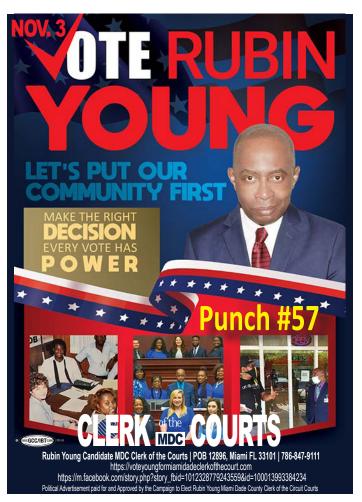
- 4 cups Flour
- 4 cups Whole-Grain Wheat flour
- 2 pkgs. Active Rapid-Rise Yeast
- 1 ½ tsp Salt
- 2 cups Hot Water
- ½ cup Honey
- ¼ cup Margarine
- 2 Eggs beaten
- 1Egg Yolk
- 1 tsp Water
- Sesame Seeds -- or poppy seeds

### **Directions**

Combine both flours in a large bowl. Set aside 1 cup. Add yeast and salt to flours. Combine the hot water, honey, and margarine. Stir until margarine melts. Stir warm liquids into flour mixture. Stir in eggs. Knead dough on lightly floured board 7-10 minutes adding as much of reserved flour as needed to form a smooth, elastic dough. Cover dough and

let it rest for 10 minutes. Cut dough into two parts and shape each part into a ball. Place both balls on a greased cookie sheets. Cover and let rise in a warm, draft-free place until the balls double in size. Beat egg yolk with the remaining 1 tsp water. Brush loaves with glaze and sprinkle with sesame or poppy seeds. Bake at 350 degrees for 45-55 minutes or until brown. Remove from pan and cool on wire rack. Makes 2 loaves, 24 servings.





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