



Chaya Mushka of Rhode Island



Barrington, Rhode Island



Hey! Ready for an incredible Adar Aleph?? I am!!

This is just the introduction to an even better Adar Beis!!

My name is Chaya Mushka Laufer, and I'm a Shlucha in Barrington, Rhode Island.

Rhode Island is the smallest State in the USA.

What's cool about it is that it's an island– surrounded by water!

Another cool thing about living here is that I get to go to online school!

I'm in G4 ET2 and I love online school! You get to meet girls from all over the world– I actually met my entire class in real life!

I think the coolest thing about online school is the breakout rooms. In a regular school, the teacher doesn't let the students go into different rooms by themselves.



I have 3 siblings, and we all help our parents out for the Chabad house. I help set up programs, and I chat with the other girls— Even though most of them are not my age.

I also help cook for meals— mostly the dessert part! Flip to the next page to find my favorite recipe!



This story happened just a few weeks ago:

One day a friend of ours introduced a worker to us who came over to discuss doing some work. This man his whole life thought he was not Jewish and went often to Church, in the different discussions he had with my Tatty it came out, that his mothers mother was from Poland and went through the concentration camps, she even had a number on her arm. This man never knew he was Jewish till a few weeks ago and he was (and is) very interested in learning all about Yiddishkeit!



I'm so proud that I have the opportunity to teach yidden about Yiddishkeit and bring Moshiach closer!



Recipe

Oatmeal Cookies



3/4 cup oil
1 cup firmly packed brown sugar
1/2 cup regular sugar
2 eggs
1 tsp vanilla
1 1/2 cups flour
1 tsp baking soda
1 tsp Cinnamon
1/2 tsp salt
3 cups oatmeal
1 cup chocolate chips

1. Preheat oven to 350
2. Beat oil and sugars, add eggs vanilla.
3. Add flour baking soda, cinnamon and salt
4. Mix
5. Stir in oat and chocolate chips drop by the table-spoon onto greased cookie sheet
6. Bake 10 - 12 min

