



TEMPLE
BETH EL

Kosher FOR
Passover

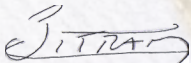
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Pesach

Pesach is a Jewish holiday that confuses our understanding of religion. Pesach rituals don't require the presence of a synagogue or clergy; the Seder can be conducted by anyone. In addition, we eat more than we pray. We are even commanded to rejoice in our festival. A Seder that doesn't have some fun doesn't fulfill the Torah's commandment. This commandment opens the door to our own personal contributions to the Seder. So the funny songs, the exchanging of glances and the occasional memory of past Sederarim should be included in our celebration.

Part of not being slaves in Egypt anymore has to do with the way we celebrate. We recline during the Seder and should give time to laugh at the Seder. Make it happy and fun, meaningful and memorable. A little spilling of wine and the traditional foods we eat are hardly enough to make our joy flourish. The Seder needs our conversations, our zooms, our human interaction. Remember that you are in charge of the Seder celebration at your table. As a (religious) leader or as a participating guest the joy of our spring festival is now your responsibility.

Hag Kasher v'Sameach!
Rabbi Leonardo Bitran



CLASSIC MATZO BREI

cooking.nytimes.com

MAKES: 2 SERVINGS

INGREDIENTS:

MATZO 2 SHEETS

BUTTER 2-3 TBS

EGGS 4 (BEATEN
WITH 1 TBS WATER)

SEA SALT PINCH

SAVORY:

BLACK PEPPER

CHOPPED CHIVES

SWEET

JAM/PRESERVES

MAPLE SYRUP

SUGAR

1. Under cool running water, rinse matzo sheets until they are quite wet. Set it aside and let sit to soften while you prepare the pan.
2. Place a large, preferably nonstick skillet over medium-high heat and add butter. Once it melts and the foam subsides, break matzo sheets into bite-size pieces and add to pan. Sauté matzo in butter until it browns all over, about 2 minutes.
3. Add eggs, salt and pepper (if you're making the dish savory) to pan and scramble the mixture until it is just set but still light and fluffy, about 1 minute. Sprinkle with sugar (if you're making it sweet) and toss well.
4. Serve matzo brei sprinkled with salt and topped with chives (savory), or with salt, additional sugar and maple syrup (sweet).



YUMMY VEGETABLE KUGEL

By Amy Kritzer

WHAT JEW WANNA EAT
A JEWISH COOKBOOK

- PREP & COOK TIME** 1 HOUR
- INGREDIENTS:**
VEGETABLE/OLIVE OIL
5 TBSP (PLUS MORE FOR GREASING)
LEEKs 2 LARGE SLICED INTO ROUNDS
SALT 1 1/2 TSP DIVIDED
RUSSET POTATOES 1 LARGE WASHED AND PEELED
SWEET POTATOES 1 LARGE WASHED AND PEELED
ZUCCHINI 2 MEDIUM
WHITE ONION 1 MEDIUM
GARLIC CLOVES 3 MEDIUM
EGGS 3 LARGE BEATEN
MATZO MEAL 3 TBSP
CRACKED BLACK PEPPER 1/2 TSP
1. Pre-heat oven to 350 degrees F. Grease a 9 x 9 casserole dish with oil and set aside.
 2. Heat a large sauté pan over medium heat. Add a tablespoon of oil and leeks with 1/4 teaspoon salt. Immediately turn heat to medium-low. Sauté, stirring often until slightly browned and translucent, about 10-15 minutes.
 3. Shred up the remaining vegetables with a hand grater or food processor- potato, sweet potato, onion, zucchini, and garlic and remove as much water as you can with paper towels. This is important for a dry kugel! Combine with leeks, eggs, 3/4 cup vegetable oil, matzo meal, remaining salt and pepper in a large bowl. If is very wet, add in a little more matzo meal.
 4. Pour mixture into the casserole dish, smooth over with a spatula, and bake for 45 minutes until kugel is cooked through and topping is browned.
 5. Let cool slightly, cut into squares and eat!

Why the Orange?

In the early 1980s, while speaking at Oberlin College Hillel (the campus Jewish organization), Susannah Heschel, a well-known Jewish feminist scholar (and daughter of Rabbi Abraham Joshua Heschel), chose an orange as a symbol of inclusion of all people who are marginalized within the Jewish community. She offered the orange as a symbol of the fruitfulness for all Jews.

In addition, each orange segment had a few seeds that had to be spit out — a gesture of spitting out, repudiating the homophobia of Judaism. While lecturing, Heschel often mentioned her custom as one of many feminist rituals that have been developed in the last 20 years.

Passover Schedule

All service links can be found on our website
www.tberochester.org/celebrate/passover/

THURSDAY MARCH 25

- 7:00 AM.....Morning Minyan followed by the Siyum Bechorim and breakfast to go
- 6:00 PM.....Mincha/Maariv
- 8:00 PM.....Bedikat Chametz at home

FRIDAY MARCH 26

- 7:30 AM.....Morning Minyan
- 10:00 AM.....Biyur Hametz * no kol chamira
- 6:00 PM.....Kabbalat Shabbat

SATURDAY, MARCH 27 (1ST SEDER)

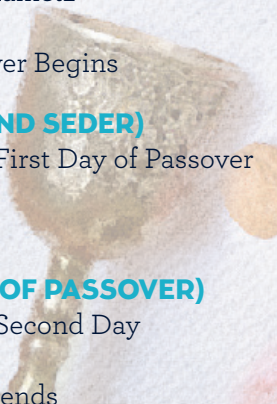
- 10:00 AM.....Shabbat services
- 10:45 AM.....Dispose any leftover hametz
- 6:00 PM.....Mincha
- 8:14 PM.....Shabbat Ends/ Passover Begins

SUNDAY, MARCH 28 (1ST DAY/2ND SEDER)

- 9:30 AM.....Morning Services for First Day of Passover
- 6:00 PM.....Mincha
- 6:30 PM.....Second Seder

MONDAY, MARCH 29 (2ND DAY OF PASSOVER)

- 9:30 AM.....Morning Services for Second Day
- 6:00 PM.....Mincha
- 8:45 PM.....Second Day Passover ends



Passover Schedule

TUESDAY MARCH 30–FRIDAY, APRIL 2ND (HOL HAMOED PASSOVER)

7:15 AM.....Morning Minyan

6:00 PM.....Mincha/Maariv

SATURDAY, APRIL 3 (7TH DAY OF PASSOVER)

9:30 AM.....Shabbat and Passover services

6:00 PM.....Mincha

SUNDAY, APRIL 4 (8TH DAY OF PASSOVER)

9:30 AM.....Services

11:00 AM.....Yizkor

6:00 PM.....Mincha

8:23 PM.....Holiday Ends



Wine Trinkets

As part of the Seder, we drink four cups of wine. The four cups of wine represent the four promises of redemption from Gd to the Jewish People.

1. I will free you
2. I will deliver you
3. I will redeem you
4. I will take you to be my people

In this kit we have provided you four different wine trinkets that you can use to count your glasses during the seder. Stack them on top of each other after each glass to beautify your cup.

Ten Plagues



דם
Blood



צפרדע
Frogs



כינים
Lice



ערוב
Beasts



דבר
Pestilence



שחין
Boils



ברד
Hail



ארבה
Locusts

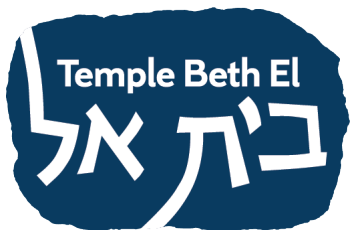


חושך
Darkness



מכת בכורות
Death of Firstborn

Dip your ten drops of wine while reciting the ten plagues during the seder, without messing up your plates.



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