

5 Nisan 5773

16 March 2013

KOL MEVASSER



The Charoset Taste-Off at Talmud Torah

By Dafna Ezran-Young

Weeks in advance of the holiday, our KJ Talmud Torah kids were already preparing for Passover! As one of their hands-on activities they enjoyed a Haroset Taste-off. In an educational project prepared by Penina Solomon, the kids tried out Haroset recipes from around the world then rated them.

Haroset is one of the special foods served as part the Passover Seder. A sweet, sticky spread, often with a brownish hue, it reminds us of mud used by the Jewish people to make bricks during their enslavement in Egypt millennia ago. It also tastes pretty amazing. We partake of sweet Haroset and recite blessings as we remember the forced, harsh labor we endured as we built the pyramids and cities of Pitom and Ramses.

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Mayfair House

*Kahal Joseph and Mayfair House
Los Angeles present an exclusive
Passover collection by internationally*



renowned Israeli artist Michael Aram.

*One of a kind gift pieces fabulously priced
for our members. Please see the showcase
in our synagogue lobby and select those
pieces that you fall in love with.*

KJ Schedule

Erev Shabbat

Friday, March 15, 2013

Shaharit/Morning Prayer	6:30 am
Shir Hashirim	5:30 pm
Shabbat Candle Lighting.....	6:42 pm
Minhah/Arbith	6:42 pm

Shabbat/ Parashat Vayikra

Saturday, March 16, 2013

Shaharit/Morning Prayer	8:30 am
Women's Tehillim	5:00 pm
<i>A Class with Rabbi Hagay Batzri:</i>	
<i>Preparing for Passover</i>	<i>5:30 pm</i>
Minha, Seudah Shlisheet	6:00 pm
Motzei Shabbat / Havdallah	7:30 pm

Weekdays

Sunday, March 17, 2013

*Please note road closures due to
LA Marathon & plan accordingly*

Shaharit	7:30 am
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Monday to Friday, March 18 to March 22

Shaharit	6:30 am
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Erev Shabbat HaGadol

Friday, March 22, 2013

Shaharit/Morning Prayer	6:30 am
Shir Hashirim	5:35 pm
Shabbat Candle Lighting.....	6:48 pm
Minhah/Arbith	6:48 pm

SHABBAT READINGS: VAYIKRA

Torah Portion 410 to 423

Haftara / Prophets 424 to 428

What is Hametz?

The Torah forbids eating, deriving benefit from, or owning hametz during Pesah.

Hametz results when any of the five grains

Wheat

Barley

Rye

Oats

Spelt

after harvesting, makes contact with water for longer than 18 minutes & fermentation occurs.

Mixtures including hametz are also prohibited as are edible extracts and alcoholic fermentation of hametz. For example, bread, cereal, cake, cookies, crackers, pastas, spaghetti, many vinegars and beer from the five grains are pure hametz. (Rabbi Moshe Shamah

Other Foods on Passover

Rice, soy, corn, potatoes, fruits, vegetables, meat, poultry, fish and dairy products are permitted on Passover *when in their pure form*.

With processed foods, we must be careful and make certain that the product does not include or did not absorb a hametz derivative.

However, hametz derivatives unfit for human or animal consumption (meaning that they would never be eaten as food) are not considered food and are permitted on Pesah.

This category includes virtually all deodorants, soaps, cleansers and cleaning agents, polishes, toothpastes, lipsticks, most cosmetics and medicines (all ill tasting liquids, tablets and capsules). So medicines that taste bad and that are swallowed, not chewed, are allowed.

Shabbat Kiddush

Is sponsored in memory of

Gershon (Gerry) ben David Shapiro
z"l

Shloshim, 30 Days Memorial

by Emma Shapiro
& Family

KJ YOUTH CHOIR

Directed by Rabbi Hagay Batzri
will resume after Passover on
Sunday, April 7th@11 am

Women's Tehillim

with Orly Batzri, Shabbat Afternoon
Saturdays at 5:00 pm before Minha

Teen Gathering

with
Rabbi Shlomo Seidenfeld

at a private home

Sunday Evening, March 17, 2013

For information contact Rabbi
Seidenfeld at seidenfelds@gmail.com

In Memoriam

We remember these yahrzeit anniversaries for March 16th to 23rd, 2013. It is customary to light a memorial candle, donate tzedaka, and attend services the preceding Shabbat.

5 Nisan / Shabbat, March 16th

Moshe Somekh *Moshe ben Shemuel*

6 Nisan / Sunday, March 17th

Mordechai ben Mattatya
Edmond Somekh *Tefaha bat Salima*
Gerry Shapiro *Gershon ben David (shloshim)*

8 Nisan / Tuesday, March 19th

Ada Ezra *Ada bat Mindel Okin*
Carolyn Frances Ezra *Carolyn Frances bat Norman*
Ezra Sayegh
Allan Norman Steiner *Alexander Nahum ben*
Mordechai

9 Nisan / Wednesday, March 20th

Malka Lurie

10 Nisan / Thursday, March 21st

Gohar Mashallah *Gohar bat Aga*
Aziza Sassoon *Aziza bat Miriam*

11 Nisan / Friday, March 22nd

Kitty Israel Messiah *Khatoon bat Simha*
Abraham G Solomon *Avraham ben Shlomo Reuven*

12 Nisan / Shabbat, March 23rd

Flora Cohen *Farha Mitana bat Rahma Regina*
Ralph Ferris *Rafal ben Itzhak Faraj Hacohen*
Luna Kadoorie *Luna bat Mazal Cohen*

Refuah Shlemah

Yocheved bat Rachel, Mazal bat Malka, Dan Herdoon, Mazal Tov bat Salha Matana, Moshe ben Ezra, Sasson ben Rahel/Sassoon Moses, Penina bat Henia, Dov Ber ben Sonia, Maurice Ovadia/Moshe ben Noosha, Pnina bat Esther

Shabbat Shalom U'Mevorah

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During the Seder, Haroset is eaten shortly before the main meal, heralding its arrival, which sweetens haroset's taste further.

The Talmud Torah students sampled a fruity Haroset version from Surinam, which a one time Sephardic Jewish stronghold in South America. They also tasted a many flavored Haroset from Venice, Italy, another center of Sephardic Jewish learning and life; a pistachio-date halebih from Iraq, one of the oldest Jewish communities in the world, and the American Jewish apple-raisin haroset originally from Eastern Europe.

The kids voted for their favorites. And the results show that we should never underestimate our children. In an outcome that may surprise many, the simplest recipe, apple-raisin, only tied for last place.

We have provided the recipes here for your enjoyment. We wish you a Happy Passover from the Norma and Sam Dabby Talmud Torah program for kids ages 5 to 12.

Haroset Recipes

Iraqi Haroset Halebih

3 pounds dates, pitted
½ cup sweet kosher wine
1 teaspoon ground cinnamon
1 cup chopped pistachios or walnuts

Place dates in saucepan with enough water to cover. Bring to a boil, then reduce heat and simmer until dates are soft. Pass dates through a strainer. Add wine, cinnamon and nuts. Mix well. Makes about 3 1/2 cups

Venetian Haroset

½ cups chestnut paste
10 ounces dates, chopped
12 ounces figs, chopped
2 tablespoons poppy seeds
½ cup chopped walnuts
½ cup chopped almonds
½ cup pine nuts
Grated zest of 1 orange
½ cup golden raisins
½ cup chopped dried apricots
½ cup brandy
Honey, to bind

Combine all the ingredients, gradually adding just enough brandy and honey to make the mixture bind. Makes about 4 cups

Egyptian Haroset

1 pound dried raisings
8 ounces pitted dates
2 cups water
¼ cup sugar
¼ cup chopped walnuts or pecans

Place the raisins and dates in a bowl with enough water to cover. Let stand for one hour.

Add the sugar and whirl the mixture in a blender, a few spoonfuls at a time.

Transfer the chopped fruits to a heavy saucepan and let simmer over low heat until the fruits are cooked and the liquid absorbed. It should take about 20 minutes. Remove from the heat and place in a jar. When cool, sprinkle with chopped nuts.

Seven-Fruit Haroset from Surinam

8 ounces unsweetened coconut
8 ounces chopped walnuts or 8 ounces grated almonds
¼ cup sugar
1 teaspoon ground cinnamon
8 ounces raisins
8 ounces dried apples
8 ounces dried prunes
8 ounces dried apricots
8 ounces dried pears
Water
4 ounces cherry jam
Sweet red kosher wine, such as Manischewitz

In a large, heavy pot, combine everything except the jam and wine. Add water to cover. Simmer over low heat, stirring occasionally with a wooden spoon. Add small amounts of water periodically, so that the mixture does not stick to the pot. Continue stirring.

Cook at least 60 minutes. When all the ingredients have come together, stir in the cherry jam. Let stand until cool.

Add enough sweet wine to be absorbed by the charoset mixture. Refrigerate.
Makes about 5 cups.

Hag Sameah! Happy Passover!

Kahal Joseph Congregation

10505 Santa Monica Blvd., Los Angeles, CA 90025
310.474.0559 phone 310.441.4059 fax

Selling of Hametz Mekhirat Hametz Form

***We must receive this form by fax or mail
by or on Sunday, March 24, 2013.***

Know all by these present That I _____, do hereby authorize Rabbi Hagay Batzri, at Kahal Joseph Congregation, 10505 Santa Monica Blvd., Los Angeles, CA 90025, to sell, transfer and assign all Hametz of whatever kind and nature, of which I am possessed and seized, or in which I may have an interest, wheresoever situated, in my residence at _____ my place of business, or any other place, without reservation and limitation. In witness whereof I have hereunto set my hand and seal this on date _____, 2013.

Signature _____ Date _____



KJ Photo Gallery My Fantasia Film Screening With Duki Dror Wednesday, March 6, 2013

