

## YOUNG ISRAEL OF MERRICK NEWSLETTER

APRIL 2000 - PESACH EDITION

Just when you thought it was safe to go back to check your e-mail (Music from "Jaws" in the back ground), you realize that "They're back..." (music from "Poltergeist"). That's right, you can run but you can't hide. The Young Israel of Merrick Newsletter has invaded cyberspace and hopefully it will be a successful venture. Believe me, once this letter is sent out I'm definitely saying "Shehecheyanu".

Pesach is literally around the corner. Some of you are going away (but you can still check your e-mail from wherever you are – did I mention the "run but not hide" factor? Here are some of the goings on at YIM.

### MESSAGE FROM RABBI M. VOLK:

The Seder: What is its Focus and Purpose?

As we sit together with our families for the Seder, do we and the entire Jewish community ask: The Seder: What is its focus and purpose?

Unquestionably, a major theme of the Hagaddah is dialogue, especially between parents and children. The son asks and the father answers. It does not matter what kind of a child he is, bright, bad, dull or quiet, the father must speak to him. It is inevitable that there will be differing views between generations. Each age has its own music, clothes, and language. Every generation deals with different problems and circumstances, and because the problems are not the same, the reactions are not identical. It is inevitable that there will be misunderstandings and even distrust, but the whole essence of the seder is for the generations to communicate, even though they may disagree.

Mutual understanding between the young and the old is important because without it there cannot be redemption. The Haftorah on Shabbat Hagadol makes that point clearly, "Lo, I will send the prophet Elijah to you before the coming of the awesome, fearful day of Hashem. He shall reconcile parents with children and the children with their parents, so that which I come, I do not strike the whole land with utter destruction." Moshe realized this fact. When Paroah offered to permit the men to worship Hashem, Moshe insisted that the must all go, the young and the old. The Bnai Yisroel could not achieve redemption without the young joining in worship.

Perhaps the most troubling aspect of American Jewish life is the great gulf between the Jewish behavior and practices of Jews over 50 and those between 20 and 35. Let us open new horizons across generational lines as we make our seder an opportunity for meaningful discussion of the significance of Torah and Yiddishkeit in our lives.

Jeryl and I extend to you and your family our best wishes for a Chag Kasher ve'Sameach.

Rabbi Marc S. Volk

### THE MITZVOT OF SEDER NIGHT WHICH APPLY TODAY:

There are two positive mitzvot of the Torah applicable today. The first is the eating of the matzot." On the first day, on the 14<sup>th</sup> day of the month, in the evening, you shall eat matzot" (Shmot 12). The second is telling of the story of the departure from Egypt – Hagaddah. "You shall tell your son on the day saying "Because of this did G-d act for me when I came forth out of Egypt" (Shmot 13). Our Sages have taught us that the phrase "you shall tell your son" is to be understood quite literally. Everyone who has a child is in duty bound to tell him of the exodus from Egypt. If he has no child, then he must tell all who sit with him. Even if he sits alone, he must recite this great event to himself. The Sages have also ordained another mitzvah especially for this night – the drinking of 4 cups of wine. We now have four mitzvot for this night, two from the Torah, matza and Haggadah, and two from the Sages, the 4 cups and the bitter herbs.

All the mitzvot and customs practiced on this night remind us in some way of the slavery which preceded the redemption and of the redemption itself. The Hagadah too "begins with dishonor and ends with praise" for it tells us first of the slavery in Egypt and what caused it, and concludes with telling of the redemption and how we became worthy of it.

"The Book of our Heritage" – Eliyahu Kitov

MECHIRAT CHAMETZ: Rabbi Volk will be available for the sale of chametz each morning after minyan and in the evenings at his home (please call beforehand). Arrangements should be made by Tuesday evening, April 18.

#### BELATED CONDOLENCES:

Condolences to Irwin Goldstein and the entire Goldstein family upon the loss of his dear mother.  
Condolences to Michael Golub and the entire Golub family upon the loss of his dear father, Baruch.  
May both families only now know health, happiness, and peace until 120.

#### BELATED MAZEL TOV:

Mazel Tov to Caryn and Jack Lockspeiser on the birth of their daughter, Aviva Miriam (Ashley Marla) on January 19, 2000 . Mazel tov to big brother, Chaim and big sister Julie, and to the entire family. Thanks Caryn and Jack for the lovely kiddush in Aviva's honor.

#### WHEN IN DOUBT - EAT:

Kiddush : this week will be sponsored by Betsy and Aaron Stein in honor of Emma's 6<sup>th</sup> birthday. Much mazel and hatzlacha to the Stein family

Seudat Shilishit: this will be sponsored by the Golub family to commemorate the end of sheloshim for Michael Golub's father, alav hashalom.

#### PURIM:

Yes, it seems like it was only 4 weeks ago that we celebrated Purim but it's never too late to show appreciation to all those who worked so hard to make it successful.

Megilla: Many thanks to Elliot Grossman and David Ritholtz on their wonderful renditions of the Megilla. Yasher Koach.

Purim Baskets: First of all, they were fantastic – as usual. A lot of people worked hard to make this fundraiser happen. Betsy Stein and Rachel Jacobson, who coordinated this special project, would like to thank the following people for their help: -

To those who assembled the baskets: Gail Stamler, Debbie Goldstein, Stacey , Melissa, and Rebecca Nathanson, Sherri Bell, Elyse Bell, and Ilisa Stein.

To those who delivered the baskets: Zev Grossman, Debbie Hamburg, Hedy Katz, Rachel Jacobson, and Betsy Stein.

The Mishloach Manot Committee would like to extend their apologies to the following people whose names were inadvertently omitted from the list of participants – sorry about that –

Isaac David, Yetta Marchuk, and Lori, Steve, Daniel, Samuel and Julia Reisner.

Thanks again to everyone for the great participation and for making this year's Purim shaloch manot a great fundraiser. Thanks to all those who helped and if we forgot anyone on this list, you we appreciate all that you've done and thanks so much.

#### PURIM CARNIVAL:

This was so successful and so much fun. Many wonderful thanks to Gail Stamler, Syma Baran, Marilyn Grossman, and Liza Rosenthal who stayed late the night before and set up the truly fantastic carnival.

Many thanks to all the adults and kids who helped run the event. Gail and the crew, you truly outdid yourselves. Thanks for making Purim so special for the kids. Yasher Koach.

#### SISTERHOOD

We've got a bit of catching up to do. As many of you are aware, the YIM has at long last formed a sisterhood. Just to keep everyone up to speed, we would like to let you know just who's who and what's what , and other various repetitious question words that has to do with Sisterhood:

The Sisterhood Board:

Co-Presidents: Liza Rosenthal, Risa Zimilover; Recording and Calendar Secretary: Caryn Lockspeiser; Corresponding Secretary: Betsy Stein; Treasurer: Lori Reisner; Programming Co-vice-presidents: Stacey Nathanson, Susan Abikzer.

Sisterhood Committees:

Community Welcome: Sari Fish, Robin Ritholtz, Yetta Marchuk. Shiva fund: Hedy Katz, Betsy Stein

Holiday and Children's Programs: Gail Stamler, Syma Baran, Rachel Jacobson, Marilyn Grossman

Bar- and Bat-Mitzvah Gifts: Betsy Stein. Mitzvah Cards: Sheri Fisch. Liaison with the Board of

Directors: Debby Gage. Rosh Chodesh Programming: Elyse Bell, Debbie Hamburg, and Jeryl Volk

Some of the successful programs run so far : The Pampered Chef, A lecture with Rebbetzin Gottessman,

The Purim Carnival, the Rosh Chodesh and Hat Show at Primavera.

Upcoming events: The next Sisterhood meeting open to the general membership will take place on May 24 at the Sephardic Temple. In addition there will be a gourmet food presentation called "Gourmand Je" \$10 for members and \$12 for non-members. More details to follow.

All are welcomed and encouraged to participate. Please contact the committee heads or Sisterhood Board members and become involved with the YIM Sisterhood.

#### UPCOMING EVENT:

Mark off Thursday, June 1 on your calendar. It will be the Merrick Community Reception of UJA-Federation of New York. It will take place at the Merrick Jewish Centre at 7:30 p.m.. The honoree will be Varda Baniliv. Invitations will be mailed out. More details to follow in future newsletters.

#### JUST A LITTLE HUMOR TO MAKE SURE YOU'RE STILL AWAKE:

(with thanks to Sara Goldstein)

The Italian says, I'm tired and thirsty. I must have wine.

| The Scot says, I'm tired and thirsty. I must have scotch

| The Swede says, I'm tired and thirsty. I must have aquavit.

| The Russian says, I'm tired and thirsty. I must have vodka

| The German says, I'm tired and thirsty. I must have beer.

| The Greek says, I'm tired and thirsty. I must have ouzo.

The Jew says, I'm tired and thirsty. I must have diabetes

#### RECIPES:

What would the newsletter be without a few recipes ( I know, probably considerably better)

##### **Passover Rolls**

- 1 cup water
- 1/2 cup oil
- 4 eggs
- 2 cups medium matzo meal
- Tablespoon of sugar
- Teaspoon of salt

Boil oil and water together. Whilst boiling stir in matzo meal. Add the beaten eggs and sugar and salt. Mix well.

Stand the mixture in a refrigerator until the mixture hardens. Then make into balls.

Cook in the oven at 160 degrees centigrade for about 1 hour.

| Broccoli and Carrot Vinaigrette:

This recipe is made ahead of time, and may be considered as a vegetable, salad or side dish. It is ideal to make in the morning of what will be a busy day. It is also suitable for Passover.

- 1 pound (approximately) broccoli, cut up
- 2 carrots, sliced
- 1/4 cup oil
- 2 tablespoons wine or cider vinegar
- 1 tablespoon chopped chives (optional)
- 1 teaspoon dried parsley flakes, or 1 tablespoon chopped fresh parsley
- 1 clove garlic, minced
- 1/2 teaspoon paprika
- salt and pepper to taste

Steam broccoli and carrots until crisp tender. Allow to cool. Whisk or beat together the remaining ingredients. Combine and chill. Toss and serve cold. Serves four to six.

Tuna in a Green Pepper Boat

Dressing

1/4 cup low-sodium tomato juice

2 tbsp. lemon juice

1/4 tsp. onion powder

1/4 tsp. paprika

Pinch black pepper, or to taste

In a small bowl, combine the dressing ingredients.

Tuna Salad

1 6 1/2-oz. can water-packed tuna, drained

1 tbsp. green or red pepper, minced

1 small carrot, shredded

1 green pepper, halved lengthwise and seeded

In another bowl, combine the tuna, carrot, and minced pepper. Pour the dressing into the tuna salad and mix thoroughly. Fill the green pepper halves. Serves 1-2.

Calories - 149; Saturated fat - 1 g.; Total fat - 2 g.; Carbohydrates - 6 g.;  
Cholesterol - 36 mg.; Sodium - 53 mg.

Apple Crisp #2

(serves 6)

In bowl, combine:

6 apples, peeled, cored & sliced

1/2 cup sugar

1/2 tsp. cinnamon

1/2 tsp. nutmeg

2 tsp. lemon juice

Pour into greased 1 1/2 quart casserole

In bowl, blend until crumbly consistency:

1/2 cup sugar

3/4 cup cake meal

1/8 tsp salt

6 tablespoons margarine

Add 1/4 cup chopped nuts

Sprinkle mixture over apples and bake @ 350 degrees for 1 hour until crust is nicely browned. Serve hot

Sweet-N-Sour Meatballs

- 2 pounds either Kosher Ground Sirloin or Ground Turkey
- 2 onions
- pepper
- 1 can Cranberry Sauce
- 1 jar Marinara Sauce

Chop onions into small pieces and mix them in the meat. Season mix as desired. Make small meatballs and place them in a pot on the stove. Add cranberry sauce and marinara sauce and cook over medium heat for approximately 30 minutes. Stir occasionally. After 30 minutes, turn heat down and simmer for 2-3 hours. You can leave them on the stove for a long time on simmer. Should make approximately 20 balls.

More of these great recipes can be found on the website : [www.koshercooking.com/recipes/passover](http://www.koshercooking.com/recipes/passover)

You can also get the latest news on the kashrut of various Passover products by clicking on to [www.kashrut.com](http://www.kashrut.com).

CHAG KASHER VE'SAMEACH TO EACH AND EVERYONE!!