

March 1990

Nissan 5750

GREETINGS FROM THE EDITOR

This issue of the Bulletin is our first anniversary issue. That's right - our very own publication is celebrating a year of being "in circulation".

It has become customary for us to mark the change of season, as well as the upcoming yomtov with each issue of the Bulletin. Of course, we are now at the threshold of the loveliest time of year, as we approach Pesach. This is the holiday that so many of us struggle with as we encounter a love/hate relationship with its many obligations. One thing that we can all probably agree on - when Pesach finally arrives, we are renewed with a feeling of accomplishment and new beginnings.

As we (Kenny and I) wish you all a very happy and kosher Pesach we'd like to offer a few original words on spring.

Carrie Jerome

Poem About March

Today is March,
 All the flowers grow;
 We all hope that it won't snow.
 Spring is coming soon,
 When all the flowers bloom;
 In March we have Purim,
 We all dress up and read from siddurim.
 I hope March is lots of fun,
 And that there is alot of sun.
 Here's some work I did at home,
 And this is the March Poem.

by Jared Jerome

A MESSAGE FROM RABBI SCHECHTER

Pesach is upon us and we are all busy preparing. Cleaning, shopping and Yom-Tov arrangements occupy our time. It is however, worthwhile to take a breather to think about the significance of this beautiful holiday. Pesach commemorates our spiritual emancipation from a land of bondage. The ability to worship our G-d as we please. It is especially poignant to note that we refrain from eating and owning Chometz on Pesach, reminiscent of our ancestors who had only Matzoh when they were leaving Egypt. Chometz represents involvement in worldly pursuits and pleasures. Matzoh, on the other hand, represents the pure and spiritual. As we celebrate our birth as a nation, we emphasize that the ultimate purpose of freedom is to serve Hashem properly. The physical freedoms we enjoy are to be used to help us exercise our spiritual freedom. So while you scrub the kitchen, vacuum the car, or wait on the phone making reservations for the hotel, remember the meaning and significance of this most important Yom-Tov.

A MESSAGE FROM OUR PRESIDENT

At times it seems hard to believe that the first quarter of the year is quickly coming to an end, but that can only mean one thing. To Lloyd Somer, you can now begin to ask me if I'll be available to play center field on Sunday mornings. Debbie Hamburg, Risa Zimilover, Linda Silverstein, Elyse Bell, Rhoda Shuter and Stacy Nathanson can begin to think about how many days of school are left. Carrie and Kenny Jerome can daydream about their summer retreat. Aaron and Lois David can think about their house. Aaron Stein can remember when he used to look forward to Tuesday nights at Newbridge Park. Stuie and Henny Rattner can get nice warm weather at their Merrick home. Howie Nathanson can look forward to laying every week, and I am one quarter closer to my next position at the Young Israel of Merrick.

I think that all of our members can anticipate enjoying the great outdoor activities that springtime brings. Obviously, spring means Passover and time together with family and friends. As the members of the Young Israel of Merrick strictly adhere to the traditions of the Passover holiday, and we experience a major "exodus" from our community, I would like to wish everyone a very happy Yom Tov.

Ira Zimilover

SELLING OF THE CHOMETZ

Rabbi Schechter will be available for selling your Chometz in the shul on Thursday, April 5th from 9pm to 10pm and on Sunday, April 8th from 10am to 11am, and by appointment.

MERRICK (EVENTS) MEEKRIM

Rabbi's Shiur for Women - this ongoing series of evening classes explore the issue of "the 20th century jewish woman reconciling an ancient tradition with modern jewish life". Classes will resume after Pesach on Tues. April 24th at 8pm, with additional dates to be announced.

Kashering Party - Rabbi Schechter will be at the Young Israel on Sunday, April 8th at 11am to assist you in kashering any vessels that you would like to be able to use for Pesach. A short discussion describing the laws of kashering will precede the "party".

Shabbat Shiur for Men - the Rabbi's shabbat shiur in Gemorah continues every shabbat before mincha.

MERRICK MILESTONES

Yasher koach to Lloyd and Ofra Somer upon being honored by Congregation Ahavath Achim in BROOKLYN at their annual dinner. Our sincere condolences to Jonathan Cooper who suffered the loss of his dear mother.

RABBI'S WOMEN'S CLASS - A SUCCESS

The Rabbi's women's class has already met twice and is very well attended. In spite of the fact that eruv pesach is such a busy time of the year, many women have come out for the class.

The Rabbi's topic is "20th Century Orthodox Judaism-Reconciling an Ancient Faith with Modern Life. It is a wonderful open-ended topic, and so far, two interesting discussions have ensued. At the first, the Rabbi talked about the purpose of life and what Hashem has in mind for us. Everybody agreed that most people never really take time to think about these issues and so we were glad to have an opportunity to do so. At another class, the Rabbi addressed some Torah and non-Torah views of the origin of the universe and some Torah insight into TIME. The Rabbi stated that Jews have shabbos to recharge our batteries so that we can carry on with real life, while non-Jews think of the weekend as their only 'real life'. We look forward to many more interesting classes.

Linda Silverstein

Foodtown Coupons Are Here

All of you Foodtown lovers - fret no more. The Foodtown coupons have arrived. Waldbaum's, as always, are available too. See Howie Nathanson for purchase of coupons (or see Debbie Hamburg on line at Waldbaum's).

YOUNG ISRAEL'S PASSOVER KITCHEN

For those of us who cannot order the first three mains on the menu, or tell Mom to "bring out some more", Passover can mean a lot of menu planning and cooking to make the meals more palatable. Some of our more industrious homemakers have offered their favorite recipes:

SEE NEXT PAGE FOR SOME MOUTH-WATERING TREATS.....

Grandma Hilda's Pesachdicha Cookies from the Silverstein's

4 eggs-beaten 1-3/4 cup cake meal
1 cup sugar 1 cup oil
1/2 cup potato starch

Mix oil with eggs and then add remaining ingredients. Let stand 1 hour.
Drop by teaspoonful onto cookie sheet. Sprinkle with sugar, cinnamon or jelly.
Bake at 350 for 25-35 minutes.
Yield - plenty.

Sponge Cake by Paula Stein (Aaron's mom)

10 eggs separated (that's right -10- all you cholestrol counters)
1-1/2 cups sugar
1/2 cup cake meal
1 tsp. baking powder
1 lemon - juice and rind

Beat egg whites (beating in some sugar) until stiff. Combine 3 dry ingredients. Alternately mix egg yolks with dry mixture. Fold in whites. Add lemon. Bake at 350 for 1 hour in an ungreased tube pan.

Chocolate Cake by Paula Stein

10 eggs separated 2 tblsp. potato starch
3/4 cup sugar 2 tblsp. cake meal
14 tblsp. ground chocolate 1 tsp. baking powder

Beat egg whites with 1/4 cup sugar until stiff. Beat egg yolks with 1/2 cup sugar. Alternately fold flour mixture (starch, meal, powder) and egg whites into yolk mixture. Bake at 350 for 1 hour in ungreased tube pan. Turn upside down to cool.

Chinese Chicken-Matzo Brei Foo Yung from Chez Debbie

2 matzos 2 green scallions, chopped
1 medium onion 3/4 cup diced cooked chicken or turkey
2 tblsp. oil 4 eggs
1/2 green pepper, diced oil for skillet

Break the matzos. Soak pieces in water in a bowl. In skillet, over medium heat, saute the onion until golden; add green pepper. Cook for 2 to 3 minutes until tender. Drain matzos, squeezing out excess water. Beat in the eggs. Add chicken and vegetables. Grease skillet with small amount of oil and fry mixture on medium heat, using a large spoon to drop mixture onto skillet to form latkes. Brown on both sides. Serve with kosher for passover duck sauce.

Potato-Apple Pancakes from Chez Debbie

1 (3 oz.) pkg potato pancake mix
1 egg
1/2 cup applesauce
1/2 cup cold water
melted marg, butter or oil

In a bowl mix pancake mix with egg, applesauce and cold water. When well combined, let batter stand for 10 minutes. Heat skillet with marg, butter or oil. Use 1 tblsp. of marg for each pancake. Cook on each side for 2 minutes.

Although I take pride in my ability to take-out high quality kosher for passover delights, at times I revert back to the antiquated method used all over the world - cook.

Chez Debbie (Hamburg)