

### Pesach 5772

### Message from our Rabbinic Intern

#### Schedule of Services

**Monday to Friday morning:**  
Shacharit: 6:30am  
(except Rosh Chodesh 6:20am)

**Sunday morning:**  
Shacharit: 8:30am

**Sunday evening:**  
Mincha/Ma'ariv at the previous Friday's candle lighting time.

**Erev Shabbat:**  
Mincha and Kabblat Shabbat at 6:45pm.

**Shabbat morning:**  
Shacharit 9:00am

**Saturday evening:**  
Shiur 40 minutes before the previous Friday's candle lighting time.

**Mincha:**  
Ten minutes before previous Friday's candle lighting time followed by Seudat Shlishit, Ma'ariv and Havdalah.

**P**esach is a time when we join together in celebration of the Exodus. The Pesach seder is filled with beautiful motifs that imbue the night not only with an abundance of matzah and wine, but also with deep and rich significance. There are four cups of wine that correlate to four different themes of redemption. We are reminded of the haste of the exodus through the matzah as the bible notes "...and the people took their dough before it was leavened (Exodus 12:34)." The marror reminds us of the bitterness and hardship of the slavery we endured. Each tradition found in the Pesach seder has strong educational value. In fact, many Jewish educators point to the Pesach seder as the model of how Jewish education should be. We engage the children and prompt them to ask questions. We discuss the development of the Jewish nation and its evolution from Avraham until the reception of the Torah at Sinai.

Chief Rabbi Sacks noted that this emphasis on education is in and of itself an elementary concept in Judaism that began with Moshe Rabenu. As the Jewish people approached their release from the bondage of Egypt, Moshe did not speak about the end of slavery, nor did he speak about the land to which they were destined, he spoke about "children, and the distant future, and the duty to pass on memory to generations yet unborn."

Moshe's focus is not on the liberty about to be obtained by the Jewish people, he directed his attention to the importance of education. The Jewish people had to become a "nation of educators." In order to be a light unto the nations, the Jewish people must learn and practice the value of education. Known as "the people of the Book," Jews classically highlight the importance of education and that mindset is rooted in the Pesach seder. The educational system begins at home, and on Pesach, when we join together as families, and pass on the tradition to each generation. We take the lessons that have kept us alive throughout the centuries and teach them to our children. We gather as grandparents and grandchildren, sons and daughters with mothers and fathers, and share the story of how we became a people. We elicit questions, stimulate discussion, and share fundamental ideas. We reflect on our belief in Hashem, and belief in ourselves, and we do it together at the seder.

Chag Kasher Vi'Sameach, may we all have a joyous Pesach,

Dani Bauer



## Message From the President

**A**s we know, the Haggadah uses as the Torah passage “Arami Oved Avi,” “An Aramean, sought to destroy my father and he went down to Egypt and sojourned there, few in number and he became a great, mighty, and populous nation” (Devarim 26:5), as the summary of the history of the Jewish people. Later, perhaps the central part of the Haggadah is also historical, when we read Rabban Gamliel’s statement: “Whoever does not discuss the following three things on Passover has not fulfilled his duty namely: Pesach, Matzah, and Maror.” Each one of these items is discussed in its historical context. The three paragraphs describing each of these talks about how they related to the generation of the Exodus, not to necessarily to us. The very next paragraph includes us in the Exodus from Egypt and instructs us how we should think of ourselves, our generation, “In every generation a person is obligated to regard himself as if he had come out of Egypt, as it is said: ‘You shall tell your child on that day, it is because of this that the Lord did for me when I left Egypt.’” (Shemot 13:8).

The Haggadah has moved us from the historical to the personal, from the past to the present, from previous generations to our own. The vibrancy of Judaism is expressed in this connection. The Baal Haggadah, the author(s) of the Haggadah captured both our past and our present in these paragraphs which we read and learn at the seder.

Wishing you all a Chag Kosher V’Sameach,

Marc Yunis

## Passover Schedule of Services

### **Friday, April 6th, Erev Pesach**

Shacharit 6:20am with siyum bichurim  
Last time for eating chometz: 10:25am  
Last time for burning chometz: 11:49am  
Mincha-Maariv 6:45pm; Candle lighting 7:08pm  
Seder after 8:08pm

### **Saturday, April 7th, Shabbat/1st Day of Pesach**

Shacharit 9:00am  
Mincha-Maariv 7:10pm  
Seder after 8:10pm

### **Sunday, April 8th, 2nd Day of Pesach**

Shacharit 9:00am  
Mincha-Maariv 7:10pm  
Yom tov ends 8:11pm

### **Monday-Thursday Chol Hamoed Pesach**

Shacharit 6:20am  
Mincha-Maariv TBD  
*(check shul answering machine or website)*

### **Thursday, April 12, Erev Yom Tov**

Mincha Maariv 7:10pm; Candle lighting 7:13pm

### **Friday, April 13th, 7th day of Pesach**

Shacharit: 9:00am  
Mincha-Maariv 6:45pm; candle lighting 7:14pm

### **Saturday, April 14th, Shabbat/8th day of Pesach**

Shacharit 9:00am; Yizkor 10:30am  
Mincha-Maariv 7:10pm  
Yom tov ends 8:17pm

# Purim Festivities

Purim was a huge success this year! We began with a beautiful reading of Megillat Esther by Seth Ostrow heard in our filled to capacity sanctuary. Then we moved into the Kiddush room for delicious pizza, salad and hamantashen provided by the Sisterhood. Children were enchanted by Seth Bloom, the Bubbleman, in our beautifully renovated basement. Thank you to Nilly and Neil Morganstern for arranging and sponsoring the bubble show! Everyone was then given Mishloach Manot overflowing with delicious treats to take home and enjoy. We couldn't have shopped for and stuffed all of the bags without the help of: Jayne Spielman, Andrea Schulman, Susan Cooper, Debra Kolitz, Jill Sonnenklar, Rozita Youssefzadeh, and Miriam Yunis. Thank you to everyone who helped to make this a festive holiday at The Roslyn Synagogue!





## First Annual Cholent Cook-Off

Anyone who approached The Roslyn Synagogue on Saturday, March 3rd was treated to the mouthwatering aroma of cholent cooking! If the smell seemed a little overpowering that might be because we had 6 big crockpots of cholent simmering in preparation for our first Annual Cholent Cook-off! Participants came to shul on Thursday night and Friday to cut, chop, grate, measure and mix their secret ingredients. Each pot was prepared and set to cook before Shabbat. After davening we met in the Kiddush room for the competition. Judges from the clergy and the board were given samples of each cholent to taste. It was a close race, but after much deliberation, the winner of the trophy was announced —

Susan Cooper! Susan's recipe is printed in this newsletter for you to try at home. The congregation was then able to sample all of the delicious cholents. Many thanks to our chefs: Beile Block, Susan Cooper, Jonathan Laster, Shanaz Navi and Shiva Shamtoab and to our judges: Rabbi Bauer, Rabbi Goldenberg, Steven Kreinik, Adam Sonnenklar and Miriam Yunis. We couldn't have done it without the help of organizers Beile Block, Susan Cooper, Jill Sonnenklar and Miriam Yunis. We all look forward to next year's competition!



### Susan Cooper's Award-Winning Cholent

1-2 pounds flanken meat on the bone  
6-8 small red/white potatoes, cut in half  
1 bag cholent beans  
2/3 cup pearly barley  
salt, pepper, paprika, garlic powder  
honey  
2 beef bouillon cubes crushed or 2 T beef consomme powder

Cut off all the meat from the bones and put all the bones on the bottom of a slow cooker. Put a third of the meat on top of the bones, then layer a third of the potatoes on top of the meat. Continue the layer with a third of the beans and a third of the barley. Season generously with all the spices and then drizzle honey on top of that. Repeat again two more times using the remainder of the ingredients. Top with the beef bouillon and a generous drizzle of honey. Pour water to cover and cook on low for 8-10 hours.

### Shul News

Mazel tov to the Zar family on the marriage of Jasmine to Pedram (Shimon) Yadidsion.

Mazel tov to grandparents Edith and Paul Tolins and parents Ilana and Jeff Lax on the birth of Alexander Jonas (Shlomo Yonah).

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Our sincere condolences to Rabbi Block and the entire Block family on the passing of his mother, Ruth Block (Rivka Nechama bat Gedalya Moshe).

*May G-D comfort the mourners together with all Mourners of Zion and Jerusalem.*