

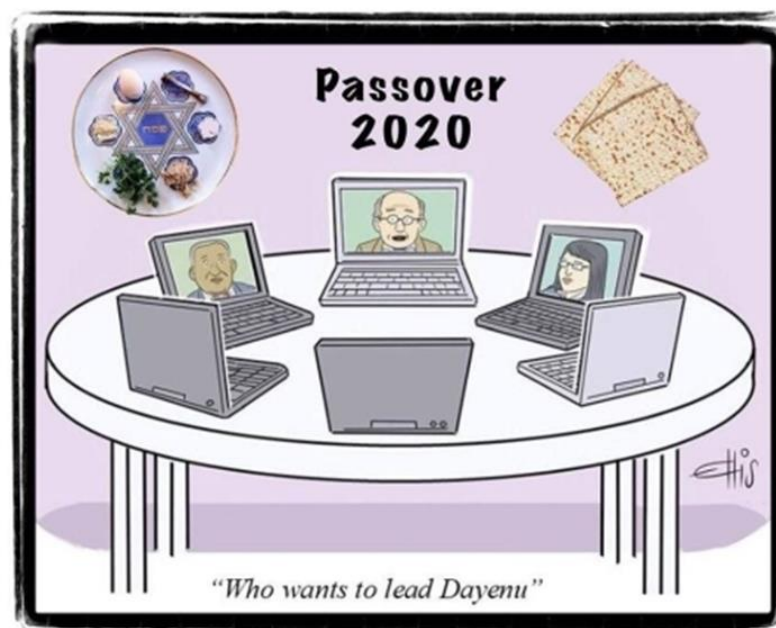


“What makes this night different from all other nights...”

The Aardvark Israel Family Passover Seder Companion

A culmination of your families' wisdom and traditions (& some entertainment from your staff)

תש"פ 2020/ Spring Semester



Just FYI, typing the word "Chometz" in Google does not qualify as searching for Chometz.

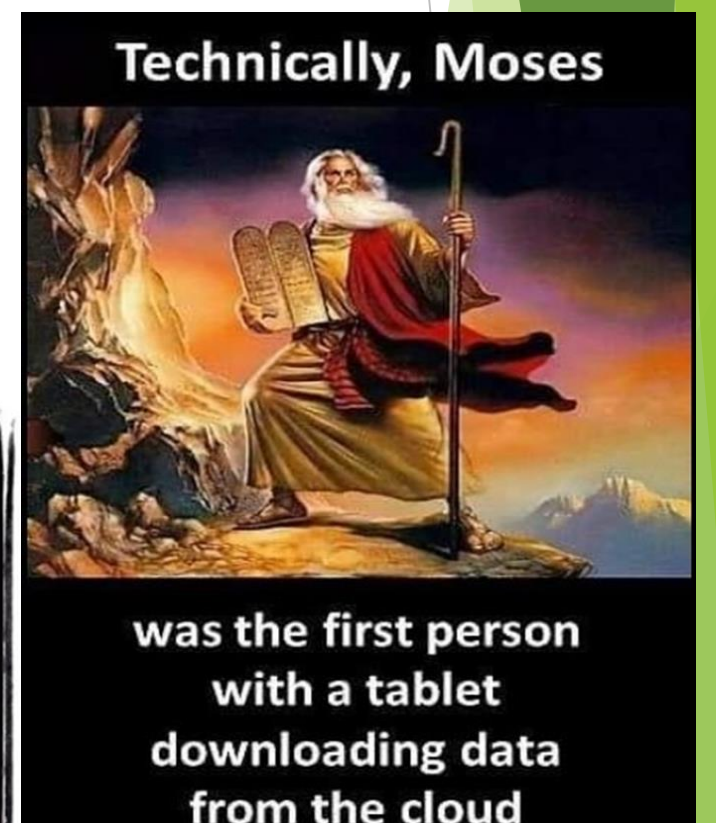
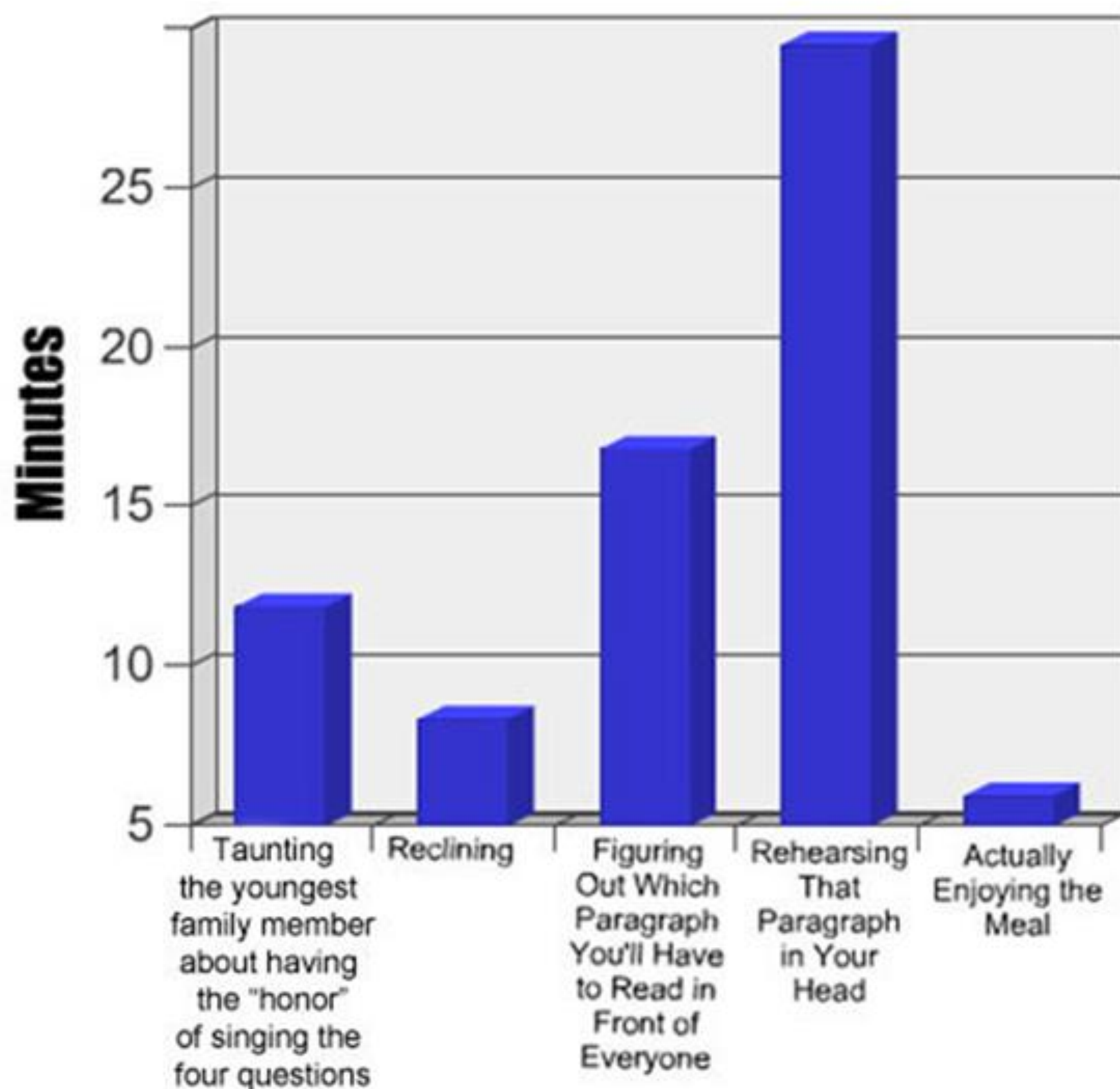


Table of Contents:

- Creative seders
- Pictures to enjoy
- Family recipes to cook
- Stories that embarrass
- Games to entertain
- Educational blurbs
- Funny cartoons
- Lots of love

Time Spent During the Seder



Search for Chametz



"Search and Destroy" mission

Find any remaining chametz in our home and eradicate it. Traditionally conducted with a beeswax candle, using a feather, wooden spoon, and a paper bag for collecting any chametz found. It is customary to place ten pieces of bread throughout the house to be "found" during the search. Wrap in a paper or some other flammable wrapping. Write down the locations of the hiding places.

On the evening before Passover, as soon as the sun is down, gather the household together, light the candle, and recite the following blessing:

Bo-ruch A-toh Ado-noi
E-lo-hei-nu Me-lech Ho-olom
A-sheh Ki-de-sha-nu Be-mitz-vo-sov
Ve-tzi-vo-nu Al Bee-ur Cho-metz.
Or, in translation:

Blessed are You, L-rd our G*d, King of the universe, who has sanctified us by His commandments, and has commanded us concerning the removal of chametz.

Next, hold the lit candle and search for chametz in every room. When done, take all the chametz that was found in the search, wrap and seal it securely. Burn it the next morning.

When you've completed the search, get rid of any possible chametz, gather the family back together and recite the "Kol Chamira" declaration, translated below, nullifying all unknown chametz and relinquishing it from your ownership.

All leaven or anything leavened which is in my possession, which I have neither seen nor removed, and about which I am unaware, shall be considered nullified and ownerless as the dust of the earth.



Kikira Goldstein & Family

The Two-Minute Haggadah

Opening prayers:

Thanks, God, for creating wine. (Drink wine.)

Thanks for creating produce. (Eat parsley.)

Overview: Once we were slaves in Egypt. Now we're free. That's why we're doing this.

Four questions:

1. What's up with the matzoh?
2. What's the deal with horseradish?
3. What's with the dipping of the herbs?
4. What's this whole slouching at the table business?

Answers:

1. When we left Egypt, we were in a hurry. There was no time for making decent bread.
2. Life was bitter, like horseradish.
3. It's called symbolism.
4. Free people get to slouch.

A funny story: Once, these five rabbis talked all night, then it was morning. (Heat soup now.)

The four kinds of children and how to deal with them:

Wise child—explain Passover.

Simple child—explain Passover slowly.

Silent child—explain Passover loudly.

Wicked child—browbeat in front of the relatives.

Speaking of children: We hid some matzoh. Whoever finds it gets five bucks.

The story of Passover: It's a long time ago. We're slaves in Egypt. Pharaoh is a nightmare. We cry out for help. God brings plagues upon the Egyptians. We escape, bake some matzoh. God parts the Red Sea. We make it through; the Egyptians aren't so lucky. We wander 40 years in the desert, eat manna, get the Torah, wind up in Israel, get a new temple, enjoy several years without being persecuted again. (Let brisket cool now.)

The 10 Plagues: Blood, Frogs, Lice—you name it.

The singing of "Dayenu":

If God had gotten us out of Egypt and not punished our enemies, it would've been enough. If he'd punished our enemies and not parted the Red Sea, it would've been enough.

If he'd parted the Red Sea—(Remove gefilte fish from refrigerator now.)

Eat matzoh. Drink more wine. Slouch.

Thanks again, God, for everything.

SERVE MEAL.

Corona Virus Haggadah

adapted from Andrew Blitz

Kadesh – Time for the first of four cups of cough syrup. Everyone takes ¼ . Lean to the left, unless you are sitting next to Aunty Doris who has just returned from Bali, in which case you should lean to the right.

Urchatz – the leader of the seder washes his hands with hand sanitizer.

Karpas – normally we use horseradish, but this year's supply is still on a ship stranded in Singapore, so we use potato instead. To remember the bitter times of slavery, through to our contemporary bitter times of not being able buy eggs.

Maggid – the leader of the seder puts on a kittel(white robe) and facemask. “All who are hungry and not quarantined, let them come eat”

Why is this night different from all other nights? On all other nights we are afflicted only once, but tonight we are afflicted twice.

There were four sons. The wise one stocked enough toilet paper to get by for a week or two. The wicked one hoarded the entire shops supply and has an entire storeroom full. The simple one ran out after two days. The one who didn't know how to ask resorted to paper towels instead.

We cried out to Hashem who saw our burden and our affliction. Rabbi Eliezer said the Coronavirus inflicted on the Egyptians started as equal to four. Therefore, we conclude that Egypt were struck by 40 cases, and now it is 200.

There were ten plagues: coughing, hoarding, fake news, travel bans, stock market crash, supermarket stampedes, shutting down schools, no toilet paper, cancelled events, death of the first born.

Had we not been to China, **Dayenu**

If Costco had not sold out of tissues, **Dayenu**

If my stockbroker had not mysteriously disappeared, **Dayenu**

If we could now only choose to fly El Al, **Dayenu**

If it was only the meme's that were viral, **Dayenu**

Moitze Matzah: A small dvar Torah. Why is it called Coronavirus? Why not Heinekenvirus, Steinlargervirus, or Goldstarvirus? Because the gematria(every Hebrew letter has a numerical value) of Corona is 358, which is the same as the Moshiach who will come to redeem the world on the 8th day of Pesach. People, it's written in the Torah Code.

Maror – Fresh Horseradish may have the necessary properties to kill the Coronavirus.

Korech – In the days before the Coronavirus, Hillel used to eat a laffa shwarma on Seder night. To remember the splendour of this we take two pieces of matza, dip them in codliver oil and shake them off, combine them with two Panadol tablets and bind them together with Vicks vaporub.

Shulchan Aruch – Maybe try and give them some chicken soup? Bubbe says that will cure anything.

Tzafon – As the kids search for the Afikomen, make sure they don't accidentally stumble on your stash of stored Corona beer that you sold to the Rabbi. Negotiate the trade of the found piece of matzah with the inheritance of your near worthless Government bond certificates.

Barech – Open the door for Elijah, but he is in self-isolation. Read together; “Pour out your wrath upon the land of China that created this mess in the first place. Smite them with a shortage of facemasks and annihilate their cheap low-grade manufacturing.”

Hallel – sing songs of praise that the Corona Virus should Pass-over our homes.

Nirtzah – that concludes the Seder. No, unfortunately there is no toilet paper. Sorry.

The Holy One, blessed is He, came and overpowered the angel of death, who took out the pandemic slaughterer, who smote the cruise ship captain, who used up the wifi, that supported self- isolation, that stopped the panic, that gripped the supermarket, and used up my last roll of scented 3-ply toilet paper that my father bought for two zuzim. **Chad Gadya.**

Next Year in Jerusalem. Because we are not seeking to take a cruise.

HOW DOES MOSES MAKE BEER?



HEBREWS IT!

Ma Nishtana, are the first two words in a phrase meaning "Why is tonight different from all other nights?" The phrase appears at the beginning of each line of The Four Questions, traditionally asked via song by the youngest capable child attending Passover Seder.

not trying to make anyone jealous but...



my car is ready for pesach



Bus 77 in Jerusalem
Muslim bus driver decided to surprise his passengers

מה נִשְׁתַּנָּה?

מה נִשְׁתַּנָּה הַלַּיְלָה הַזֶּה מִכָּל הַלַּיְלוֹת?

שָׂבָכָל הַלַּיְלוֹת אָנוּ אוֹכְלִין חֶמֶץ וּמֶצֶה,
- הַלַּיְלָה הַזֶּה בָּלוּ מֶצֶה!

שָׂבָכָל הַלַּיְלוֹת אָנוּ אוֹכְלִין שְׂאֵר יִרְקוֹת,
- הַלַּיְלָה הַזֶּה מְרוֹר!

שָׂבָכָל הַלַּיְלוֹת אֵין אָנוּ מְטַבֵּילִין
אֶפְיָלוּ פֶּעַם אַחַת,
- הַלַּיְלָה הַזֶּה שְׁתֵּי פֶּעַמִּים!

שָׂבָכָל הַלַּיְלוֹת אָנוּ אוֹכְלִין
בֵּין יוֹשְׁבֵינוּ וּבֵין מְסֻבִּין,
- הַלַּיְלָה הַזֶּה בָּלָנוּ מְסֻבִּין!

What has changed? (Mah Nishtana?)

What makes this night different from all other nights?

On all nights we eat chametz or matzah, and on this night only matzah.

On all nights we eat any kind of vegetables, and on this night maror!

On all other nights we do not dip even once. On this night twice.

On all nights we eat sitting upright or reclining, and on this night we all recline!

www.hebrew-language.com

Are you ready to sing the Ma Nishtah?

Who is the youngest at your seder?

Why is this night so different from other nights?



Letter from home: **to Noa Niv**

Hey Nonush our eternal baby This is the Holiday of freedom as our ancestors transitioned from slave to free people. You are also celebrating your own personal freedom as you are no longer a kid who has to abide by the rules of the house. You are on your own foraging and exploring who you are and where you are heading to. As our ancestors learned many years ago Freedom is a wonderful priceless concept and it comes with a price. Navigating your life is a multifaceted multi challenges experience. The most prominent of these challenges is making your mind-up and deciding on a course of action. We trust you'll navigate the rough seas with skill and kindness, with determination and flexibility and above all with grace and humor. You Have always excelled in anything you cared enough about . My knees are still trembling as I fondly recall your special and impeccable dishes, Cakes, and other pieces of art. Nothing could surpass your genuinely welcoming attitude, your warmth and glow. Most of all the joy you derived from making Our life so much happier. I remember with joy our cooking together and how you reprimanded me when I strayed from the recipes. You always have had semi motherly ways about you. Im so glad you are making our special "Charoset" this year. I'm sure you will perfect it and bring it to new heights and I envy your friends who will enjoy your presence this holiday. As we run Zoom seder this year we insist that you sing the 'Ma Nishtana' as you are the only one who has done it so nicely for the past 15 years.

Much love and a big corona free hug!! Abba and Ema

“Knock knock, who’s there, Orange....”

There are many traditional elements of the seder plate that most of us know: shank bone (zeroa), egg (beitzah), bitter herbs (maror), vegetable (karpas) and a sweet paste called haroset. A more recent addition that some people add is the orange. One story of the orange was that Dr. Susannah Heschel was lecturing in Miami, and while she was speaking of feminism, an Orthodox man supposedly shouted that **“a woman belongs on the bimah [pulpit] as much as an orange belongs on the seder plate.”** And so, as feminists, we all added the orange as an act of resistance; a symbol of women’s rights.

But, alas, that story that was retold for decades was a myth!

What REALLY happened was...

It was the 1980s, and Heschel was speaking at the Hillel Jewish student group at Oberlin College. While there, she came across a Haggadah written by a student that included a story of a young girl who asks her rabbi if there is room in Judaism for a lesbian. The rabbi in the story replies in anger, “There’s as much room for a lesbian in Judaism as there is for a crust of bread on the seder plate!”—implying that lesbians are impure and are a violation of Judaism. The next year, **Heschel put an orange on her seder plate and shared that she chose the orange “because it suggests the fruitfulness for all Jews when lesbians and gay men are contributing and active members of Jewish life.”**

The seeds of the orange, like other items on the seder plate, symbolize rebirth and renewal. And some folks have taken on the tradition of spitting the seeds to remind us to spit out the hatred experienced by all marginalized members of our communities.

Since the addition of the orange, other symbols have been added to the traditional seder plate. **Some vegetarians and vegans have added a “paschal yam,” in place of the shank bone, which traditionally represents the paschal lamb.** Others have included olives for peace in the Middle East. And some have placed potato peels on their plates to commemorate Jews who starved during the Holocaust.

WHAT WOULD YOU ADD TO YOUR SEDER PLATE AND WHY?



The picture above was sent to us by **Rachel Brodtman's** mom. She said that Rachy will explain...

THE PLAGUES ON EGYPT EXODUS 7-12

- | | | | | | |
|---|---|---|----|---|---|
| 1 |  | BLOOD (7:14-24)
The Nile, along with all of the water in Egypt, turns into blood. But Pharaoh does not let the Israelites go. | 6 |  | BOILS (9:8-12)
Festering boils break out on the Egyptians and their animals. But Pharaoh does not let the Israelites go. |
| 2 |  | FROGS (7:25 - 8:15)
Frogs cover the land of Egypt. Pharaoh promises to let the Israelites go, but changes his mind. | 7 |  | HAIL (9:13-35)
Hail strikes down everything in the fields - humans, animals and trees. Pharaoh asks for forgiveness and promises to let the Israelites go, but changes his mind. |
| 3 |  | GNATS (8:16-19)
The dust turns to gnats, which cover the people and animals of Egypt. But Pharaoh does not let the Israelites go. | 8 |  | LOCUSTS (10:1-20)
Locusts devour every tree and plant in the land of Egypt. Pharaoh asks for forgiveness, but does not let the Israelites go. |
| 4 |  | FLIES (8:20-32)
Flies fill the houses and land of Egypt. Pharaoh promises to let the Israelites go, but changes his mind. | 9 |  | DARKNESS (10:21-29)
Darkness covers the land of Egypt for three days. Pharaoh promises to let the Israelites go, but changes his mind. |
| 5 |  | LIVESTOCK (9:1-7)
All of the livestock of the Egyptians die. But Pharaoh does not let the Israelites go. | 10 |  | FIRSTBORN (11:1-10; 12:29-32)
Every firstborn son and firstborn of the cattle in Egypt dies. Pharaoh finally lets the Israelites leave Egypt, only to change his mind and pursue them to the Red Sea. |

The Meyer Family have always enjoyed having Pesach Seders with our large extended family. It's usually dominated by delicious food, the high energy of young children and a lot of joy in singing. Our family enjoys different kinds of music, so I've put together a game using music from different genres, that includes a little healthy competition amongst those at the table.

THE 10 PLAGUES

Here is a list of songs that in some way relate to one of the 10 plagues. Divide your guests into 2 teams (eg boys v girls, or one side of the table against the other). A designated leader in the group plays one song at a time (throughout the Seder) and the 1st person that calls out the correct plague that it relates to, wins a point for their team. Any number of songs can be added, depending on the music enjoyed by the group. The group with the most points at the end of the night wins a prize related to Pesach, such as a Freddo Frog.



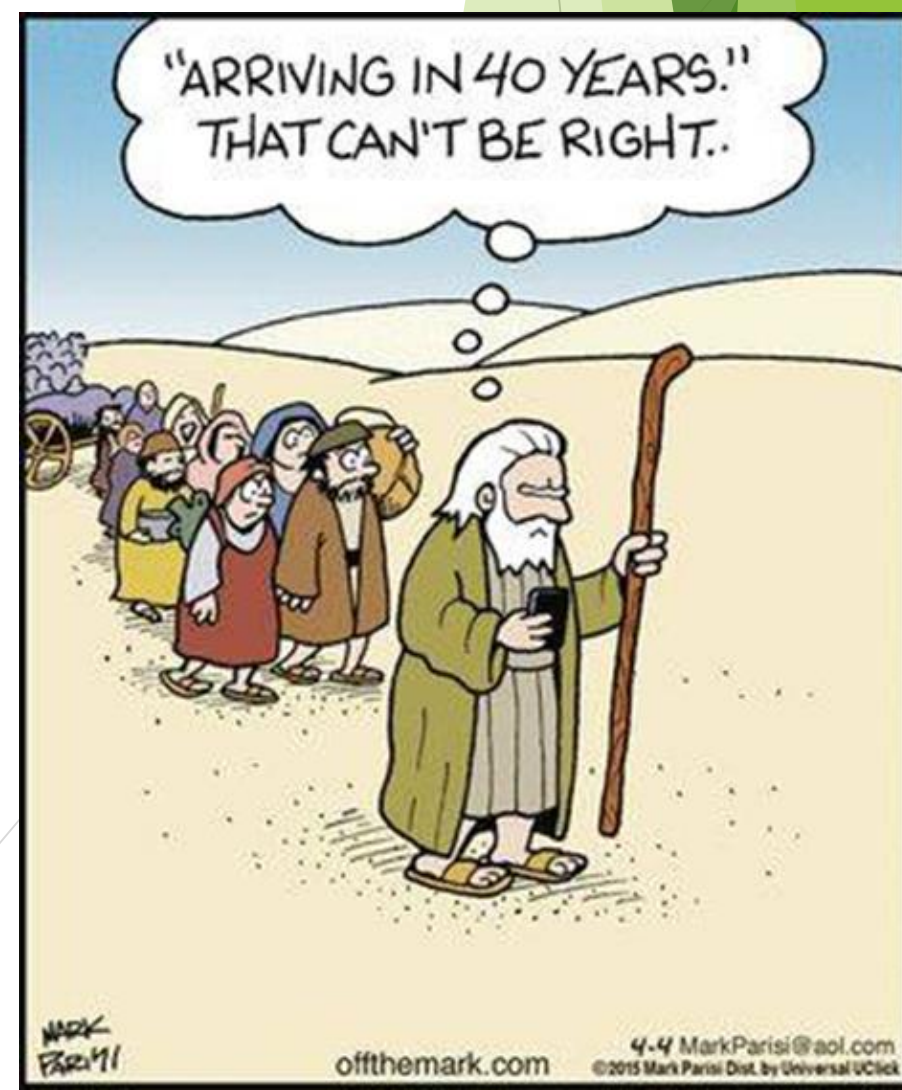
10 PLAGUES OF EGYPT

SONGS

- (3) 'Under my skin' by Frank Sinatra
- (1) 'Bad Blood' by Taylor Swift
- (9) 'Back to Black' by Amy Winehouse
- (5) 'Dark Horse' by Katy Perry
- (10) 'Die Young' by Kesha
- (6) 'Festering Boils' by Repulsion
- (7) 'Skyfall' by Adele
- (2) 'The Rainbow connection' sung by Kermit the Frog
- (8) 'Day of the Locust' by Bob Dylan
- (5) 'Be Prepared' from The Lion King

You can also add songs that relate to 10 Modern Plagues, such as:

- Coronavirus
- Anxiety & Depression
- Discrimination
- Anti-Semitism
- Drug addiction
- Technology addiction
- Refugee Crisis
- Climate Change
- Gun violence
- Violence against women



What do you sing at your seder?

“Ma Nishtana,” “Dayainu,” “Chad Gadya,”
“Who Knows One...”

Jonathan Levit’s family shared their favorite, Jono can
you teach us?

Don't Sit On the Afikomen

Deborah Katchko-Gray

Don't sit on the Aficomman
Don't sit on the Aficomman
Don't sit on the Aficomman
Or the seder will last all night
My dad at every seder breaks the matza piece
in two
He hides the aficomman as a game for me and
you
Hide it, hold it, ransom or the seder isn't
through
Til the aficomman's found
Don't sit on the Aficomman
Don't sit on the Aficomman
Don't sit on the Aficomman
Or the seder will last all night
One year daddy hid it beneath a pillow on a
chair

And just as I raced over
My aunt *Robin* sat down there
She THREW herself upon
An awful crunch filled the air
And crumbs flew all around.
Don't sit on the Aficomman
Don't sit on the Aficomman
Don't sit on the Aficomman
Or the seder will last all night
There...



In **Devorah Branshaw's** family, one of their favorite songs to sing is Chad Gadya. "At the end of our seder, we always sing Chad Gadya. We go around the room and everybody gets a line or paragraph to read. However, when it comes to the name of an animal, after the person says the name of the animal, it is followed by the sound that the animal makes. This has been a lot of fun for our family and hope it is for yours!!" Can you teach us the animal noises Devorah?



Chad gadya. Chad gadya.

That Father bought for two zuzim, Chad gadya. Chad gadya.

Then came a cat and ate the goat, That Father bought for two zuzim, Chad gadya. Chad gadya.

Then came a dog and bit the cat, that ate the goat, That Father bought for two zuzim, Chad gadya.

Chad gadya.

Then came a stick and beat the dog, that bit the cat, that ate the goat,

That Father bought for two

zuzim, Chad gadya. Chad gadya.

Then came fire and burnt the stick, that beat the dog, that bit the cat,

that ate the goat, That Father

bought for two zuzim, Chad gadya. Chad gadya.

Then came water and quenched the fire, that burnt the stick, that beat the

dog, that bit the cat, that

ate the goat, That Father bought for two zuzim, Chad gadya. Chad gadya.

Then came the ox and drank the water, that quenched the fire, that burnt

the stick, that beat the dog,

that bit the cat, that ate the goat, That Father bought for two zuzim, Chad

gadya. Chad gadya.

Then came the butcher and slaughtered the ox, that drank the water, that

quenched the fire, that

burnt the stick, that beat the dog, that bit the cat, that ate the goat, That

Father bought for two zuzim,

Chad gadya. Chad gadya.

Then came the Angel of Death and killed the butcher, that slaughtered the

ox, that drank the water,

that quenched the fire, that burnt the stick, that beat the dog, that bit the

cat, that ate the goat, That

Father bought for two zuzim, Chad gadya. Chad gadya.

Then came the Holy One, Blessed be He and slew the the Angel of Death,

that killed the butcher,

that slaughtered the ox, that drank the water, that quenched the fire, that

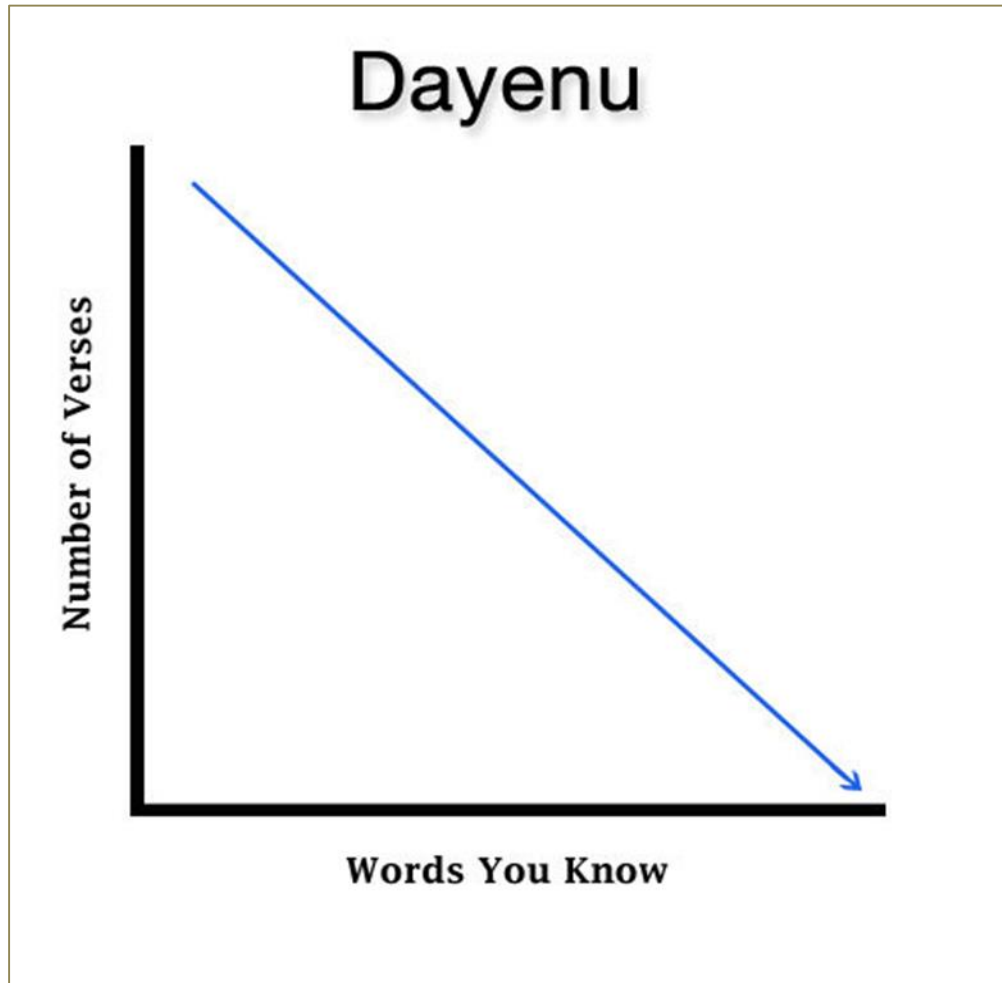
burnt the stick, that beat

the dog, that bit the cat, that ate the goat, That Father bought for two

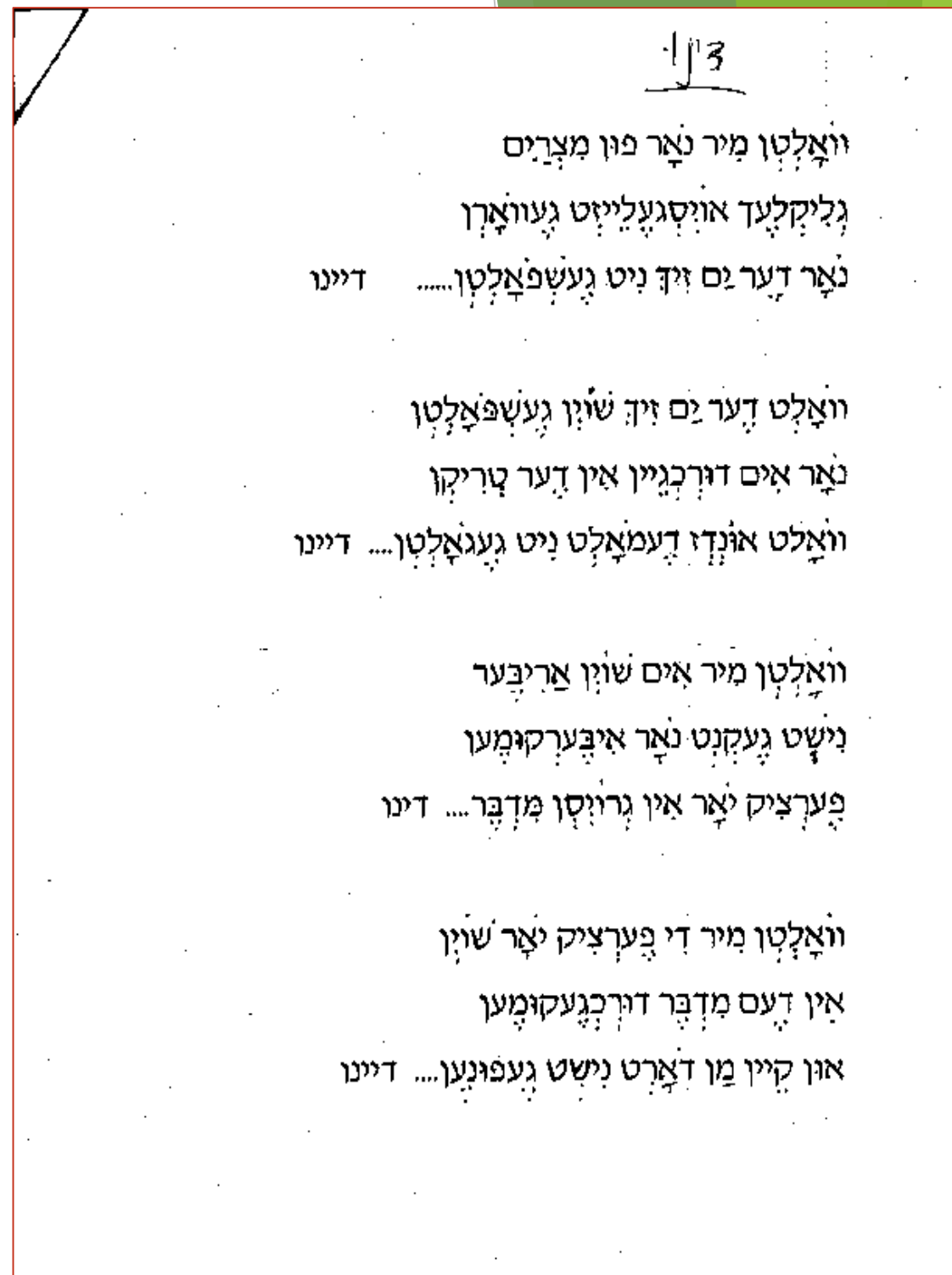
zuzim, Chad gadya. Chad

gadya.

One early constant in **Leena's** life was doing model seders at her day school, the Kinneret Day School in the Bronx, NY. At Kinneret they taught Yiddish and Leena had the opportunity to at least learn a bit of it. I've attached the Yiddish version of Dayainu.



Dayenu



(“it would have sufficed us”) is a song of gratitude sung toward the end of Maggid, when the story of the Exodus is recounted during the Passover Seder.

In each stanza, we recall another kindness that G-d performed for our ancestors and proclaim that it alone would have been reason for celebration.

In the following song, Al Achat Kamah (“how much more so”), we recount those kindnesses again, proclaiming how thankful we are for each of them.

Dayenu Lyrics in English and Hebrew

- If He had brought us out from Egypt, and had not carried out judgments against them Dayenu, it would have sufficed us! אלו הוציאנו ממצרים ולא עשה בהם שפטים דינו
- If He had carried out judgments against them, and not against their idols Dayenu, it would have sufficed us! אלו עשה בהם שפטים ולא עשה באלהיהם דינו
- If He had destroyed their idols, and had not smitten their first-born Dayenu, it would have sufficed us! אלו עשה באלהיהם ולא הרג את בכוריהם דינו
- If He had smitten their first-born, and had not given us their wealth Dayenu, it would have sufficed us! אלו הרג את בכוריהם ולא נתן לנו את ממונם דינו
- If He had given us their wealth, and had not split the sea for us Dayenu, it would have sufficed us! אלו נתן לנו את ממונם ולא קרע לנו את הים דינו
- If He had split the sea for us, and had not taken us through it on dry land Dayenu, it would have sufficed us! אלו קרע לנו את הים ולא העבירנו בתוכו בחרבה דינו
- If He had taken us through the sea on dry land, and had not drowned our oppressors in it Dayenu, it would have sufficed us! אלו העבירנו בתוכו בחרבה ולא שקע צרינו בתוכו דינו
- If He had drowned our oppressors in it, and had not supplied our needs in the desert for forty years Dayenu, it would have sufficed us! אלו שקע צרינו בתוכו ולא ספק צרכנו במדבר ארבעים שנה דינו
- If He had supplied our needs in the desert for forty years, and had not fed us the manna Dayenu, it would have sufficed us! אלו ספק צרכנו במדבר ארבעים שנה ולא האכילנו את המן דינו
- If He had fed us the manna, and had not given us the Shabbat Dayenu, it would have sufficed us! אלו האכילנו את המן ולא נתן לנו את השבת דינו
- If He had given us the Shabbat, and had not brought us before Mount Sinai Dayenu, it would have sufficed us! אלו נתן לנו את השבת ולא קרבנו לפני הר סיני דינו
- If He had brought us before Mount Sinai, and had not given us the Torah Dayenu, it would have sufficed us! אלו קרבנו לפני הר סיני ולא נתן לנו את התורה דינו
- If He had given us the Torah, and had not brought us into the land of Israel Dayenu, it would have sufficed us! אלו נתן לנו את התורה ולא הכניסנו לארץ ישראל דינו
- If He had brought us into the land of Israel, and had not built for us the Beit Hachayim (Chosen House; the Beit Hamikdash) Dayenu, it would have sufficed us! אלו הכניסנו לארץ ישראל ולא בנה לנו את בית הבחירה דינו



We love spending seder with family and friends...see if you can recognize this friend from when he celebrated Passover in 2006!
 (hint: his last name rhymes with Spudkowitz)



To Amit
Passover Memories
 Happy Pesach Sameach!



The 5th Question
Passover 2020:
 How are we going to let Eliyahu Hanavi into our houses if he's been to everyone else's house??



Do you remember Pesach 2009 at the home of Tal & Dan Halperin, when Abba dressed up as Eliyahu Ha'Navii and we had props for all of the plagues, including sunglasses for darkness & fake blood?



This year's seder gonna be like



More Songs with the Wittenbergs!

TTTO: We will rock you

Moshe is a boy make a big noise
 Playing in the palace, gonna take em all
 out one day
 He's got a lisp, but he won't quit
 Pakod pakadity I'll take them out,
 singin'
 God will, God will plague you
 God will, God will plague you
 Paroah, a new one, hard one
 Shouting to the peeps, go make your
 own clay
 Jews got mud on their faces, carrying
 cases
 Of bricks and rock to build pyramids
 God will, God will plague you, sing it!
 God will, God will plague you
 Moshe is an old man some say 80
 Pleading with Paroah to let them out
 He says "I'll bring you ten, time and
 again"
 Then you will know who is really God
 God will, God will plague you, yeah,
 yeah, come on
 God will, God will plague you, alright,
 louder!
 God will, God will plague you, one
 more time
 God will, God will plague you
 Yeah

TTTO: We Didn't start the fire

No chametz, 8 days, constipation,
 hiawasee
 Georgia mountains, ingles trips, shaving
 cream fights
 Having sedar, with the lynn kids, matza
 pizza, forza racing, going fishing,
 swimming time, sedars kinda slow
 We want to leave egypt
 It was hashem's plan
 Since avraham the man
 wittenberg's, singing songs, food from
 pomegranate
 Billy joel, hillel sandwich, too much
 marror gonna cry
 No school, kinda sweet, now its time for
 magid
 mr lynn singing 7 are the days of the
 week
 We want to leave egypt
 It was hashem's plan
 Since avraham the man
 We have to eat matza
 But we all like it
 Don't try and dem

Pharaoh's decree, all boys die, kinda
 sucks no lie
 New leader, baby boy, hide him in the
 closet
 Guards come, gotta hide, where to put
 him, in the Nile
 flowing to potiphar, receiving the teava
 Growing up, with the king, pharaoh got
 a tricky test
 Hot coals, shiny gold, determining if
 hes the man
 Angel comes, makes him fail, burns
 tongue, studerness
 Kills egyptian, runs away, meets the
 man named yitro
 We want to leave egypt
 It was hashem's plan
 Since avraham the man
 We have to eat matza
 But we all like it
 Don't try and deny it
 Becomes a sheperd, sees a bush, meets
 hashem, goes back
 Snake eats him, doesnt know why, gives
 son brit me la
 Confronts pharoh, shows him signs,
 impressed, not at all
 Gives pharaoh, lots of tries, his heart is
 solidified

Stick in river, makes blood, people hate
 it, more to come
 Lots of frogs, loud noise, hitting it is a
 no-no
 Oh-no, itchy lice, this is one of many
 plyges(yiddish for plagues)
 Feroce beasts come from all around the
 globe
 We want to leave egypt
 It was hashem's plan
 Since avraham the man
 We have to eat matza
 But we all like it
 Don't try and deny it
 5th makot, dead pets, animal smell
 around the Land
 boils, pimples, it's a blisters invasion
 Hail falling not the mmn, ice and fire hot
 and cold

locust, eating crops, nasty little
 bugie-bugs
 Cant see, darkness, can't move unless a
 yid
 Oldest child, killed one day, not an
 angel just gods way
 We want to leave egypt
 It was hashem's plan
 Since avraham the man
 We have to eat matza
 But we all like it
 Don't try and deny it
 In the desert, on the run, pharaoh
 chasing us again
 Get shot, clouds block, nachshon, jumps
 on,
 tress, food, passage, running from
 mitzrayim
 Waves come crashing, egyptians are all
 dead
 chanting az yusheer, jews are saved
 with lots of pride



From Rodrigo's family



Dear Guigo,
 We love and miss you so much!!!

Chag Pessach Sameach to you
 and all your friends!!!

Cooking for Passover is always a special treat...especially when we have parents and grandparents to cook for us! Here is a traditional gefilte fish recipe of Rubi Carr's Granny Bella (and a special message from her family).

What's your favorite recipe for Passover?

Rubi Carr

Pesach in Israel



Granny Bella's Gefilte Fish Recipe

- 1kg filleted fish [minced]
 - Fish head, large bones, skins
 - 2-3 medium carrots, parsley and celery
 - 1 whole onion
 - 1 Large onion diced and fried in 2 tbl sp butter and 2tbl sp oil
 - 3 Tbl sp Matzo meal
 - 1 Eggs
 - Salt and pepper
 - 1Tsp Sugar
- Place head, bones, skin, onion sprig parsley ,stick celery andcarrots in large pot and fill to top with water. Boil slowly for half hour skimming when necessary. Mix all ingredients together with a fair amount of salt and pepper. Form into balls with wet hands. Strain all items from boiling stock and gently add one ball at a time and boil slowly for 1 hour. Remove balls and let cool placing slice of carrot on each. Pour over some of the stock and place in fridge. serve with horseradish.



My beautiful Rubi I know your Pesach Experience in Israel together with your wonderful friends is going to be incredibly special. At 18 and now a young woman you will prepare your first Seder, a milestone for every young Jewish woman. Even though we are not with you to share it, you are in our hearts and thoughts. Have a wonderful Pesach Love you my angel Mum xoxo

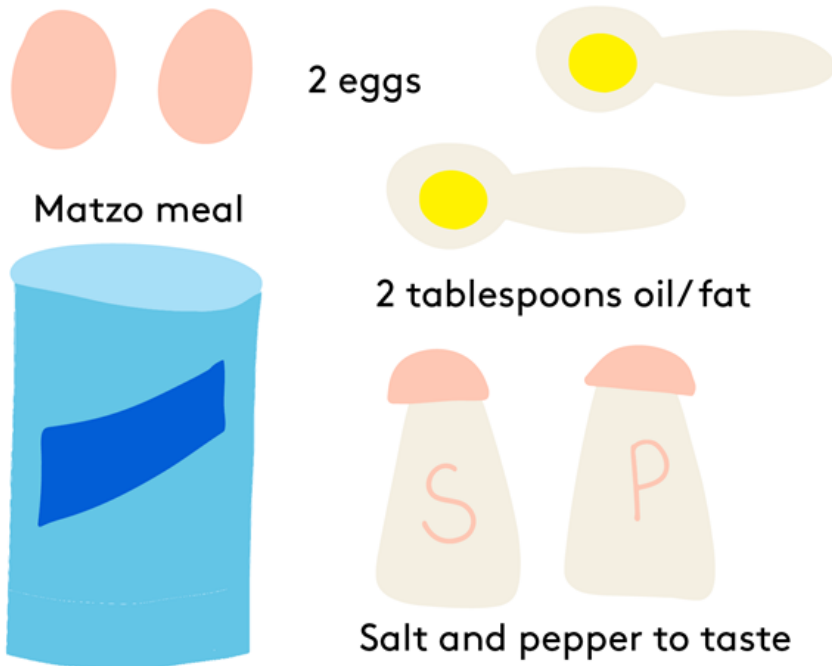


The Sharwood family

KNEIDLACH

(Quick and simple)

Ingredients



Method

Beat eggs well. Add oil and seasoning and beat again. Add matzo meal gradually to make mixture just firm enough to form into balls. Do not allow to stand. Boil in salted water for about 20 minutes without removing lid.

MATZO BALL SOUP



Happy Passover 2020 Layla!

Charoset

Grandma Janice's Recipe

3 to 4 apples, peeled and chopped
 ½ cups chopped walnuts
 ½ cup sweet red wine
 1 ½ Teaspoons cinnamon
 1 Tablespoon brown sugar

Combine all into a bowl and stir to mix. Cover and let sit in the fridge. Best made ahead of time.

Chocolate Covered Matzah

Mom's Recipe

3 to 4 boards of Matzah
 ¼ cup of margarine or butter
 ½ cup brown sugar
 1 ½ cups semi-sweet or dark chocolate chips
 1 cup chopped walnuts or pecans (optional)
 Salt

Preheat oven to 350 degrees. Spray large cookie sheet with cooking spray, or use parchment paper. Spread Matzah in a single layer covering cookie sheet. You may have to break apart pieces.

In a large frying pan heat butter and brown sugar to a boil. This is where you are caramelizing the butter and sugar to a toffee like substance. Use low heat so you can control better.

Pour the mixture over the matzah spreading with a knife to well cover the matzah. Bake for 10-12 min. Turn off the oven and remove the cookie sheet. Sprinkle chocolate chips evenly over matzah. Return to the warm oven and let sit for 2 min. Remove from oven and spread melted chocolate evenly over matzah with a knife. Top with nuts if desired and sprinkle with salt.

Put entire cookie sheet in the freezer, or the fridge until hardened. Once hardened, break apart into pieces and store pieces in an airtight container in the freezer.

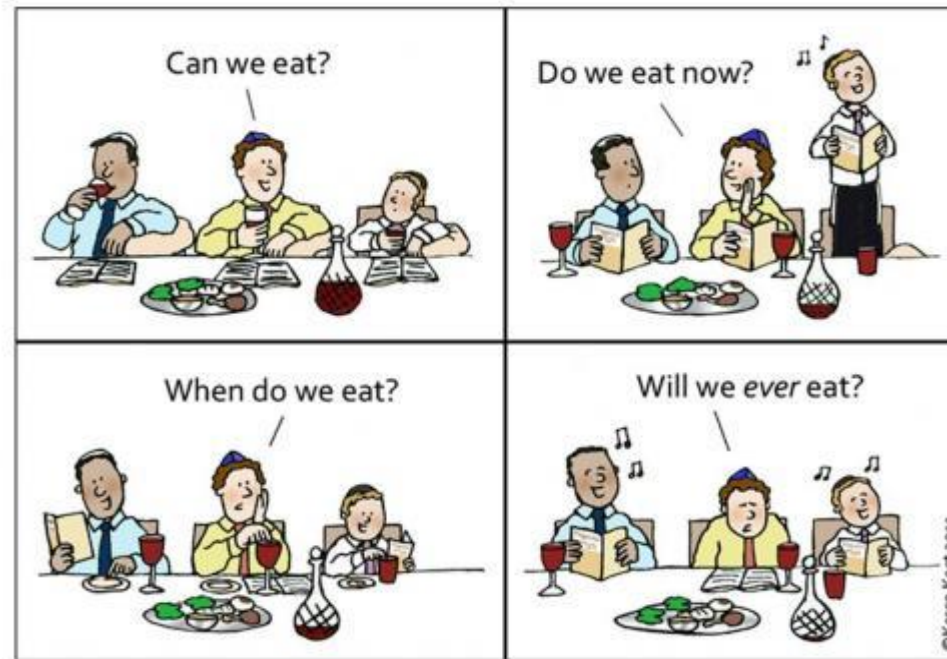
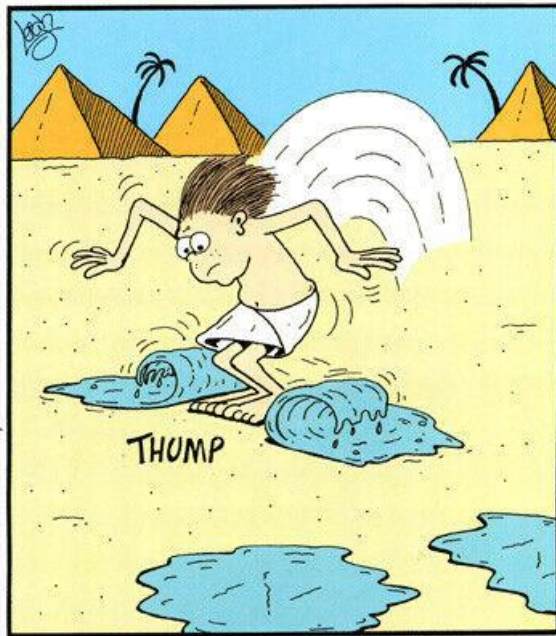
Dear Layla -

We think of you always and miss you every day. All of us picked a picture of you. Can you guess who picked which one? Even though you won't be with us, we think it's really incredible that you are in Israel for Passover... enjoy every moment!

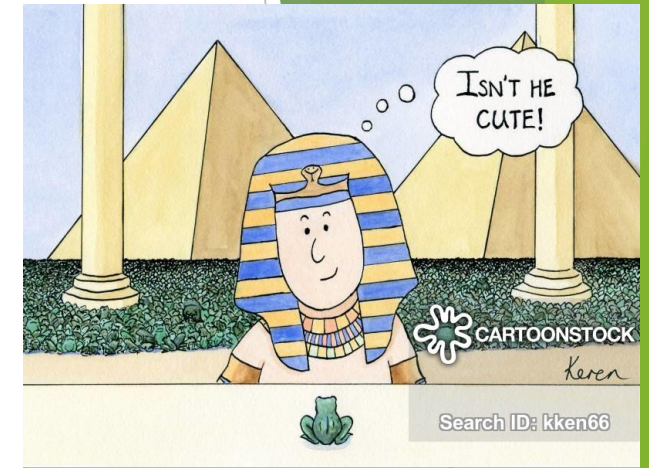
Love,
 Mom, Dad and Jake



Unlike the other children, Young Moses would never know the pure adolescent pleasure of joyfully jumping into a fresh springtime puddle.



The Four Questions of the Seder



The plague of frogs begins.



After 39½ years of wandering in the desert, Mrs. Moses secretly asks for directions.

Shoshana Sor

Our Customs:

- ✦ Halech (date syrup) substituted for Charoset
- ✦ Lemon juice instead of salt water
- ✦ Parsley and Celery leaves for the bitter herbs
- ✦ All wine is removed from the table during the 10 plaques. The wine is spilled into a cup and then it is thrown away.
- ✦ Youngest family member looks after the Afikoman

How to make Halech:

- 1 jar date syrup
- 2 c ground almonds
- 1 c ground walnuts

Mix to make a mortar consistency.

(It tastes nicer the longer it sits)

LEMON MERINGUE PIE

Serves 6-8

- 4 eggs, separated
- 1 ¼ cups sugar
- 1 T. potato starch
- dash salt
- 2 T. water
- 2 tsp. grated lemon rind
- 6 T. lemon juice

METHOD

Make the cake from the Strawberry Shortcake recipe on page 248 and press the cake down into a 9-inch pie pan.

Mix the egg yolks with ½ cup sugar in a saucepot. Add the potato starch, salt, water, lemon rind, and lemon juice and cook over a low flame, stirring constantly, until it is thick and smooth. Remove the pot from the heat and let it cool.

Preheat the oven to 325°F / 170°C

Beat the egg whites until they are frothy, add the rest of the sugar, and continue to beat them until they are stiff. Fold only half of the egg whites into the yolk mixture. Pour this into the waiting "pie shell." Cover the yolk mixture with the other half of the egg whites and bake for 15-20 minutes, until the meringue is light golden brown. Refrigerate until serving time. This pie also freezes well.



Pre-Pesach Protests



"Mom said this is the only place we're allowed to eat chometz."



Nadav,

For as long as you can likely remember, Passover has been a time when you were almost always at Hillel with hundreds of students (Pittsburgh) or here in Orlando, at a donor's home, Kinneret with Senior Citizens or Rollins College Hillel. There were many Seder's with the Schiff's, and the Man/Cohen's, as well as at Joy * Rebecca's. Why is this Pesach different from all other Pesachs? Because this year, our family is divided ; never before and sadly, we will each be by ourselves, separated from the very people who make Jewish holidays have meaning in the first place.

And yet... there are things that we can do to make it better. For example, bringing traditions that you remember from your youth that can still be reenacted. Like taking a piece of the Afikomen and putting it above your door frame at the end of the Seder, like Poppy did in Dublin as his ancestors did for generations before in Munkatch, Hungary to remind them of the lessons and morals of the Passover story throughout the year. At our home, we bring out all of the many Pesach creations you and your sisters have made throughout the years. That includes your pillow with your 4-year-old handprints all over it, and the Afikoman bag that Noa made, and the Seder plate made out FIMO that Roni made.



Whatever you choose to do, all Jews around the world will be going through this historic Seder with a sense of awe as we are in uncharted waters. No one has done this before. How do you bring meaning to a 3,000-year-old tradition of retelling our story each year around the world? The answer is simple. You just innovate as our ancestors did.

Whatever you and your friends come up with, we hope that it will be a Seder filled with meaning and sweet memories. May we all be blessed in

the coming year to make the age-old prayer, "Next Year in Jerusalem" into a reality...for us all.



Love you,
Dad and Mommy

Our Lili,

You cannot imagine how much we miss you and how hard will be to go through our first seder without you.

Your lovely smile and sweet look make difference in our lives and in such special date we miss it more

By the way...

Who is going to stay more than one hour to set the table, only one of all to be done?

Who will appear in the kitchen to offer help and then runaway?

Who will hiddenly eat sweeties with daddy before dessert time?

We are sure that your seder in Israel with your friends will be a very special moment so enjoy it and keep this holy moment forever

Chag kasher ve Sameach

With Love Love and more Love

SuperMami, Ronoco, Guilber and Mayuscale



My earliest Passover memories with you are of sheer terror.

When you were very young, we would join Norman and Suzanne for Passover at their home with their family. Their Radnor home was like an art gallery of contemporary American craft art. Mostly glass sculptures on lighted pedestals, Dale Chihuly's hung from the walls and wine glasses so fragile I thought they would break just by looking at them. While you were well behaved, the thought of you running freely as you did among the not yet broken items of great value left me unable to truly participate as I should. Our deliverance on those night came only with the end of the Seder and our escape across the driveway (instead of the Red Sea).

And every Passover that follows turned out to be another great adventure.



We have been lucky to host friends and family at our home (I am not sure I can even remember who these people are).

We have often been hosted by friends and family in their homes (this time with Pierce and his family at their home).

We have celebrated on the sand on Sanibel (with your grandparents and their friends sharing the story of Passover with those not so familiar).



And one time on far different sands when we were with your grandparents and aunt in Egypt (seems obvious now but we escaped just like in the story).

We realized the reach of Jewish tradition when we celebrated Passover in Shanghai at a synagogue opened just for the night (we had to pass a background check just to get invited).

And we have been lucky to fulfill on two occasions the closing invocation - Next Year in Jerusalem (OK, in Israel at least).



First with the 344th where you danced and sang and celebrated with the Golanis. And then once again 2 years later in Tel Aviv (at the Norman nearby where you are now).

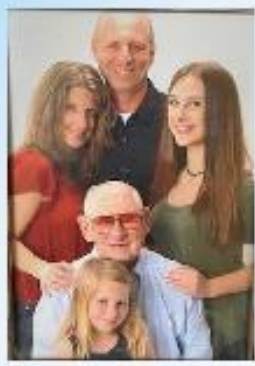
And this year you will celebrate again in Israel.

But it will be your first time to be surrounded instead by

your new friends and new family. We couldn't be happier.



MARCY CORINNE GURSPAN XIND



The Torah says that the plague of Darkness was so severe that "one person was unable to see the person right next to them." The spiritual master, the *Chidushei Harim* says that the worst plague is when we fail to see our fellow human beings who are abandoned or in pain and we fail to reach out to them.

Dear Marcy, We love and miss you sooo much but are confident that you are in the BEST POSSIBLE PLACE in the world! As always, you will be in our hearts. With love, Dad, Mom, Ava, and Grandpa



Why do we break the matzah in half to start the Seder? Rabbi Joseph Soloveitchik suggested that we break the matzah to emulate the conduct of our ancestors in Egypt. Those who had more to eat broke their bread and shared it with others who had less. *Yachatz*, the act of breaking the matzah in half is a symbol of *chesed*, loving kindness. Even under the harshest conditions the Jew had mercy and shared his meager rations with his fellow brothers and sisters. Passover 2020



Pesach 2020

To our loving, kind, smart, and funny **Asher**, we miss you today and every day - especially at our seder night table. However, we know that you will have a delicious and memorable night in Tel Aviv with your friends and are sure that you will delight them with your culinary expertise and guitar playing. Continue to take photos / videos as you make memories away from home.

You wanted a gap year to remember and you got it. We are so very proud of your positive attitude.

Lots of love from your loving family

A couple of pictures to remind you of all of us.



Because we know you love to cook, here are 2 recipes – both good for pesach:

From your Sephardi family	From you Ashkenazi family
Safta's Spicy Chicken and Green Beans <ol style="list-style-type: none"> Olive oil Garlic Puy / brown Lentils (not on pesach) Boned Chicken - breast or thigh Green beans Passata Chicken or vege stock (Osem or homemade) Salt, pepper and chilli paste to taste <p>NOTE: Quantities are flexible. 1 part beans to 2 parts chicken roughly.</p> <ul style="list-style-type: none"> Top and tail green beans and cut into 3rds. Boil lentils until 'al dente' Sauté beans with crushed garlic and oil until the beans are shiny and a luminous green. Cube chicken and add to the beans Cook until the chicken is white on outside Mix stock in with passata and some water Pour over chicken and throw in lentils Bring to boil and then simmer for an hour 	Grandma Annie's Knaidlach <ol style="list-style-type: none"> 8 Eggs (60gm) 3 Cups Coarse Matzo Meal 3 Cups Fine Matzo Meal 3 Tbsp Schmaltz Pinch of salt <p>Mix 2, 3, 4, 5.</p> <ul style="list-style-type: none"> Add enough boiling water until it resembles a dry pastry. Allow to cool Beat whites and yolks separately – then combine – then add to mixture. It is easier to combine if you use a large saucepan to mix. Leave in fridge overnight. Shape into balls and drop into boiling water. The balls can be frozen – they will take longer to cook Serve in your favourite chicken soup Makes approximately 70 small balls



More recipes and blessings

CARTA DE PESSACH 2020

PARA **MAYA LAUFER**

Filha, este ano estaremos separados em Pessach e na Páscoa. Sempre estivemos juntos celebrando ou não.

Pessach celebra a Liberdade, nossa liberdade do Egito. A gente aqui em casa espera que você possa pensar com os amigos que estão com você aí, quando cantar DAIENU, que significa “é suficiente para nós”:

- O que é realmente suficiente para nós?
- O que realmente precisamos?

Acho que esta “praga” que estamos vivendo tem algum sentido divino, como tinham as 10 pragas .

- Converse com seus amigos e tentem entender quais os efeitos desta “praga” na sua vida hoje! As coisas boas e as coisas ruins...

É um turning point, fi. Não tenha dúvida.

Aproveite realmente este momento para pensar o amanhã também.

Na Hagadá de Pessach, ela termina com a frase “Próximo Pessach em Jerusalém”, no sentido de objetivo comum pós liberdade da escravidão e saída do Egito.

Fi, pensa e tente projetar seu futuro...É um momento muito forte e de muita energia

Gostaria muito que você pudesse fazer uma reflexão de como este momento quase bíblico vai impactar no seu futuro....

Desenha seu projeto de futuro... Veja que você já está onde nossos ancestrais sonharam tanto em Pessach, Haaretz Jerushalaim...

Pensa e projeta GRANDE fi! Visualize e ponha seu pensamento no que você quer para seu futuro! FORTE !

Nós vamos fazer isto aqui também....

E, por último te mando um Receita de Pão de Batata sem fermento (chametz) para que você cozinhe no SEDER e esteja com seus avós e sua família aí!!!!

PÃO DE BATATA DE PESSACH

3 batatas grandes

2 ovos inteiros

1 pacote de polvilho azedo

1/2 copo de óleo

1 copo de água do cozimento das batatas

Cozinhar as batatas, amassar como se fosse um purê.

Acrescentar o pacote de polvilho azedo, os ovos, o óleo e a água do cozimento das batatas. Temperar com sal e pimenta do reino.

Colocar em assadeira às colheradas e levar ao forno.

Pessach 2014 em Casa de Raquel com sú abuelo David!!

Chag Pessach Sameach, fi!!!!

Amamos você!

Mamãe e Papai



Eytan Fainman

Chag sameach from us all – with love and big hugs



Kneidels – Granny Irene (Best made early in the morning)

Ingredients:

8 Tablespoon schmaltz
8 Tablespoon (15ml) water
8 eggs
3 Flat TEAspoon (5ml) salt
1 Teaspoon cinnamon
1 Teaspoon ginger

Beat all ingredients with beater, or whisk (except matza meal) for 3 minutes (good for the muscles)
Add (VERY SLOWLY) 1 ½ - 1 ¾ cup matza meal
Beat for another 2 minutes
Put in fridge for 1 ½ hours

Then take a large pot of boiling salted water and with a spoon drop a little of the mixture into boiling water
If the kneidel disintegrates, add more matza meal
If they are rock hard - add more water

Once you are happy with the mixture, form into smallish balls (they expand – about the size of a ping pong ball)
Boil for 40 minutes with the lid on
Freezes well!

Remember when you sing “AYL Bnei – do it with the English accent”

Love and miss you my angel
Mom, Dad, Ilan and Enz

Men! Whose boast it is that ye
Come of fathers brave and free,
If there breathe on earth a slave,
Are ye truly free and brave?
If ye do not feel the chain,
When it works a brother's pain,
Are ye no base slaves indeed,
Slaves unworthy to be freed?

Stanzas on freedom by JR Lowell

FIFA is from Ilan

HAG SAMEAKH ELSA



Borei Pri Hacornichon



Recipe from Erela's family

MATZAH MEAL PORRIDGE

Pesach falls during autumn in South Africa. Every day during the Chag, except for Shabbat, we have matzah meal porridge for breakfast.

This porridge is made with milk, but it can also be made pareve by using either only water or substituting the milk with a non-dairy milk alternative, like almond milk.



INGREDIENTS:

- | | |
|-----------------------------|-------------------|
| 500ml / 2 cups milk | pinch salt |
| 250ml / 1 cup water | cinnamon to taste |
| 125ml / 1/2 cup matzah meal | sugar to taste |

METHOD:

- Heat milk and water.
- Stir in the matzah meal and simmer.
- Add salt, cinnamon and sugar.
- Continue stirring to the correct consistency for porridge, approximately 3 minutes.
- Serve with additional hot or cold milk or cream.
- Sprinkle with honey, syrup, sugar or fruit preserve.
- Yummy!
- Serves 4-6

WHICH SEDER PLATE ITEM ARE YOU?

THE NOSHER

shank bone

- still mad about hebrew school
- really good at holding a grudge
- loves dogs

maror

- watches your instagram stories but never likes your posts
- was definitely in the "cool bunk" at camp
- orders california rolls

egg

- orders everything plain
- favorite part of the seder is just 'being together'
- knows every song in the prince of egypt

haroset

- mom of the friend group
- ordered the mrs. maisel haggadah
- sings dayenu the loudest

karpas

- frequent crier
- uses 'mercury is in retrograde' as an excuse for everything
- drunk texts... a lot

- | | |
|------------------------------|-------------------------|
| Jerusalem, Israel | Shanghai, China |
| Sydney, Australia | Cape Town, South Africa |
| Bangkok, Thailand | Singapore |
| Surfer's Paradise, Australia | Phoenix, USA |
| Hawaii, USA | Los Angeles, USA |
| Phuket, Thailand | Auckland, New Zealand |
| Melbourne, Australia | San Diego, USA |
| Philadelphia, USA | |



Tel Aviv, Israel
2020

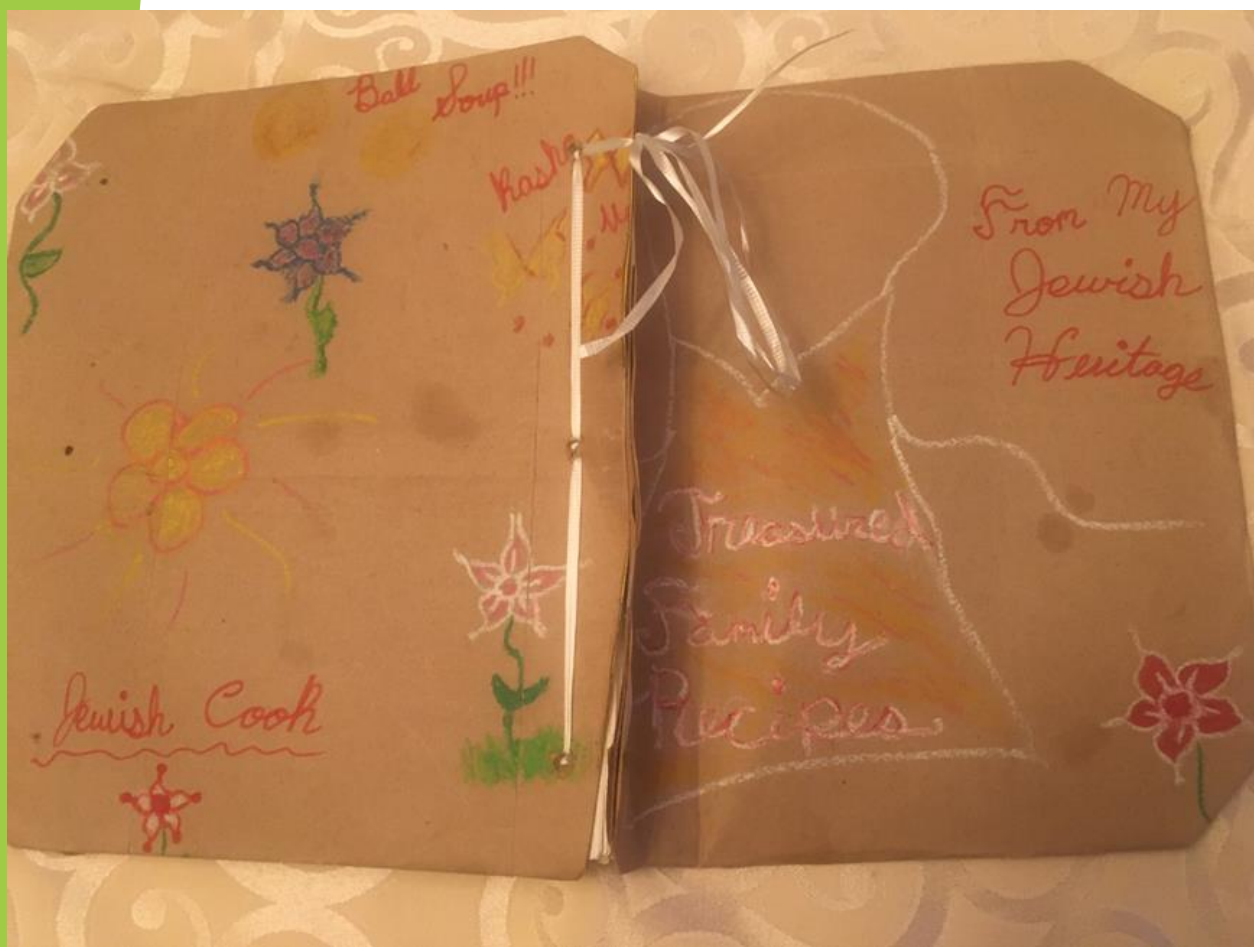


Wherever we have been for Pesach – we have always been with our people - singing ma nishtana, dayenu, chad gadya TOGETHER all over the world. This year we're apart – enslaved by COVID-19 – soon we will be free!! Am Yisrael Chai!!!!

Miss you like crazy
SABRINA

Happy Pesach!!!!!!





Years ago, on the first and second nights of Passover, my family celebrated the Seder. A tradition, at least in my family, was for each family member to bring a homemade gift to the dinner. They called it a potluck. We had a delicious Gefilte fish as an entrée, and I always loved chowing down on flakey matzo. My grandma Ruth and I always went to the store and bought apples and walnuts to make our favorite dish. We would peel, cut, and stir the salad as we would talk in the kitchen. For dinner, we shared our masterpiece haroset with the whole family. Whenever I have haroset now, I remember the time I spent mixing the sweet side dish with my grandma. Here is a recipe for one of my favorite salads.

By Chana Sternberg (shared by her family)

My great grandfather once worked at a famous knish shop in the lower east side of New York called Yonah Schimmel's. The doughy **knishes** there are huge, filled with all kinds of unexpected but appetizing ingredients. These include sauerkraut, spinach, broccoli, cream cheese, and of course kasha and potatoes. Some people eat knishes with utensils, scooping dollops of sour cream on top. Other people prefer them to be eaten as a finger food. Although my grandfathers' knishes were the size of a big sandwich, my recipe makes rather bite sized knishes. Either way, they're delish!

Knishes
Makes about 4 dozen

The dough-

1 egg	1 t. distilled white vinegar
¼ cup oil	2 ¾ cups all-purpose flour
¾ cup water	

Haroset

Serves 10 to 12 for Seder

4 large tart apples	½ t. powdered ginger
1 cup walnuts	2 T. honey
1 to 2 t. cinnamon	4 T. sweet red Passover wine

Potato Onion Filling

4 large yellow onions, peeled and finely chopped	3 ½ pounds potatoes, peeled
¼ cup butter	Salt and freshly ground black pepper to taste
¼ vegetable oil	

Cheese Filling

2 large yellow onions, peeled and chopped	12 ounces cream cheese, cut up
4 T. butter	2 ¼ pounds dry-curd cottage cheese or farmer cheese

Place all the ingredients in the bowl of a mixer. Mix with the dough hook until the dough is very smooth. Cover and allow the dough to rest for 15 minutes.

Divide the dough into 2 pieces. Roll out 1 piece of the dough into a very thin rectangle. Place a rope of the filling, about ¾ inch in diameter, 1 inch away from the long edge of the dough. Fold the long edge of the dough over to enclose the filling; press to seal. Cut the filled roll away from the rest of the dough. Using the narrow edge of the handle of a table knife, press and cut the roll into individual knishes, 2 inches long. Place the knishes on oiled baking sheets. Repeat with

Sauté the onions in the butter and oil until golden. Boil the potatoes, drain, and mash. Add the onions, along with any oil that remains in the pan. Season with the salt and pepper.

Sauté the onions in the butter until golden. Mix the onions in with the remaining ingredients, including any butter left in the pan; cover and chill.

the remaining dough and filling. Bake at 425, uncovered, until lightly browned, about 20 minutes.

A Story by Ben Wahba's Aunt

One Jew At A Time

May 13, 2018

"Each time I come here, I get permission to be a Zionist, I didn't know it was ok..."
My twenty-something Passover Seder guest didn't know he could be exactly what he was: both Progressive and a Zionist. We have to do better with our young people. Arafat's cunning lie, "Zionism is Racism," is on steroids today, and our young people are being hurt. We live in a time of increasingly anti-Semitic responses to Israel.



This Passover, it felt imperative to shine as Jews paying attention to our trajectory. I wanted a seder that focused on us, on Jews, on our Jewish trajectory. It made some at the table uncomfortable to focus solely on our Jewish trajectory, but it was worth the effort just to have this young guest experience his Zionism.

We travelled the Haggadah out of slavery in Egypt, wandered the Desert with song and hopes sharing our personal stories of expulsions and exile into freedom. Fortunate enough to have an exceptionally diverse group, our seder reflected personal stories from Egypt, Iraq, Spain, Poland, Russia, Hungary, Latvia, Germany, and Israel.

An unabashed, unapologetic, and undiluted joyous celebration of our Freedom as Jews out of Egypt, our Zionism as free Jews today, was and is the perfect antidote to anti-Semitism/anti-Zionism. We created our "Zionist" sederas we sang Blowing in the Wind with Dylan, and Hatikvah with renewed intention. Dayenu!

My mother, as a young girl, experienced daily humiliation as Jew in Baghdad. Eventually all the Iraqi Jews were kicked out or hung in public squares as "Zionist spies." Before Israel was a reality, my Iraqi mother watched the Shia date merchant wash his hands after doing business with her father, the dirty Jew. She lived to be a Zionist, a liberated Jew out of Iraq.

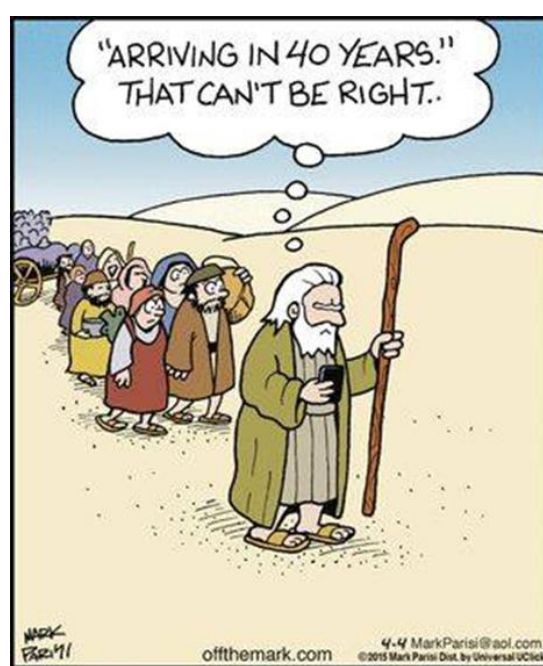
Today we, especially progressives, are bombarded by messages advocating disavowal of Israel.

As a student in missionary schools in Japan I was pressured by the nuns to give up being a Jew. It was the Jew in me I was supposed to disavow, so it's not a new thing to experience this trend to distance from Israel today.

Story continued on next page...

(Story continued) In the missionary school of my childhood, Jew equaled sinner, Christ killer. Today Zionist equals evil colonizer and Palestinian children killer. At Stella Maris, the Catholic missionary school of my childhood, I was the stateless dark Arabic Jew who represented the unrepentant Jew refusing conversion. After my book report on Nazi Germany the point my teacher made in front of the class was not the horror of the Holocaust, but how Hitler, if he repented at the last moment before his death, would surely go to Heaven (after doing time in Purgatory of course). I the unbaptized Jew would never see the face of G-d and the Jewish People would suffer persecution until we gave in. Those years in Stella Maris are long gone, and Easter is no longer a time I dread for being blamed for killing Christ. Today, as a Progressive in California, I am marginalized as a Zionist, a bad Jew for not renouncing Israel. A woman who wanted me in her social circle had a caveat: "can you be less of a Jew, you know, Zionist"? She had one thing right, she got it that Jew and Zionist went together. I had to tell her the truth, "no." Needless to say, it didn't work out. "You're not a "Zionist" a colleague asked horrified. I explained what a Zionist was, she was surprised it meant supporting Israel as a Jewish state. More political events in Progressive arenas when Israel is mentioned or honored are disrupted. Lesbians cannot march with a Star of David on the Rainbow flag, an A Wider Bridge event is trashed, the mayor of Jerusalem is shouted down at San Francisco State University, and Jewish students who don't denounce Israel are harassed. BDS is celebrated on one too many campuses as a just organization. It is no wonder the young man at my seder did not know he had permission to be a Zionist, that Zionism is a righteous cause, that Zionism is Jewish liberation. The trend to demonize Israel is growing. The trend to believe Palestinian lies of omission ignoring the equal numbers of Jewish refugees as Palestinians and Jews expelled penniless and traumatized from every single Arab land are not mentioned. The difference is not in the original number of approximately 750,000, on both sides, the difference is in how today there are no Jewish refugees, we were settled by a literally dirt poor new state of Israel and we moved out of the tents and tin shacks in one generation. The Palestinian numbers have somehow grown to 5,000,000 according to UNWRA. Jordan, and all the other Arab states are to blame for the horror. Lying, as Arafat knew so well in the seventies, works. You just have to have no conscience and repeat the lies enough. Palestinian leadership has turned their people into human ammunition with one aim. Our work as Zionists is cut out for us. One Jew at a time.

Jokes from Ellie Okin's family



Ellie, I am going to miss having you at the seder table this Wednesday night. Because of COVID-19, we're having it virtually. I am printing out a new Haggadah for my mom, brothers, and all the kids (minus you!) which includes an excerpt from a Seinfeld episode, a four children comparison using the Beatles as personality types, a hand washing prayer which includes a mention of this dreadful disease we're all trying to avoid and other fun bits. I am going to include some of the jokes here as I think laughter is one of the best forms of therapy in tough times. I love and miss you soooooo much, Mom

Why did the matzah quit his job?
Because he didn't get a raise.

A British Jew is waiting in line to be knighted by the Queen. He is to kneel in front of her and recite a sentence in Latin when she taps him on the shoulders with her sword. However, when his turn comes, he panics in the excitement of the moment and forgets the Latin. Then, thinking fast, he recites the only other sentence he knows in a foreign language, which he remembers from the Passover Seder:
"Ma nishtana ha layla ha zeh mi kol ha laylot."
Puzzled, Her Majesty turns to her advisor and whispers, "Why is this knight different from all other knights?"

A Jewish man took his Passover lunch to eat outside in the park. He sat down on a bench and began eating. Since Jews do not eat leavened bread during the eight-day holiday, he was eating Matzo, flat crunchy unleavened bread that has dozens of perforations. A little later, a blind man came by and sat down next to him. Feeling neighborly, the Jewish man passed a sheet of matzo to the blind man. The blind man handled the matzo for a few minutes, looked puzzled, and finally exclaimed, "Who wrote this nonsense?"

"What kind of shoes did the Egyptians wear during the plague of Frogs? Open-toad!"

From Dad: I have a favorite seder memory to share. We'd always host the first night of passover at our house, with the entire family. Ellie's grandparents from both sides, aunts, uncles and cousins. Ellie was also fortunate enough to spend many years with her great grandma Gigi, who, by the time Ellie could ask the 4 questions, was over 100.

Gigi would arrive at the seder with Ellie's grandparents. It was always a big to-do to get her into the house. She had a walker with tennis balls and she'd ever so slowly inch across the family room and over to the seder table, where she'd take her place. Her hearing wasn't great, to the point where we assumed she couldn't hear us. That was OK, because Ellie and her cousins would make a terrible ruckus running up and down the stairs and around the house until we could gather everyone together and begin our service.

Ellie's grandpa Murray sat at the head of the table and would lead the seder. He'd read passages and then call on others to read. You'd never know when you were going to get picked so we all had to follow closely - but often someone would get caught not knowing and had to be directed to the page, the paragraph, the Hebrew or the English. Then, out of nowhere, Murray would ask Grandma Gigi to take a turn - and without missing a beat, this 100+ year old woman would kick off her passage sounding like a radio DJ. No reading glasses, no direction on where we were. She would spring to life when it was her turn to read from the Hagada, and then drift back into her internal space when she was finished - until her next turn, when again, it sounded like she was introducing the next hit song.

I loved those moments. They reminded me of how closely intertwined we are with our past, or what we may think is our past. Sometimes it's present. I wish you all love on this festive event.

PASSOVER WITH THE KATZ FAMILY



Katz Family Passover Trivia (answers at bottom):

1. What Jewish holiday was Maddie born on?
2. Which biblical figure is prominently featured in our Seder every year?
3. What psychedelic jam band does Dad incorporate in our Seder traditions?
4. Who says they're not going to do the work for the Seder every year, and then does most of the work for the Seder anyways?
5. Who is the goofiest member of Maddie's family (who can eat an entire matzah ball in one bite)?
6. What good drink is there plenty of at Katz family Seders?

Nanna's Passover Squash Kugel
 2 pkgs frozen yellow squash, defrosted
 1/2 stick margarine
 1/2 cup matzah cake meal
 3 eggs
 1/4 cup Coffee Rich
 1 cup sugar
 1 teas. vanilla
 cinnamon, if desired (on top or mixed in)

Mix all ingredients with electric mixer. Pour into greased 8-9" pan.
 Bake at 350 degrees for approx. 45 min

פסח ויום הולדת שמח!

1. מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק!
 2. מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק!
 3. מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק!
 4. מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק!
 5. מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק!
 6. מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק! מצחיק!

How to make Matza taste good

The Schapiro family has incorporated seder recipes from family, friends and cookbooks from around the world, and have found that making items from scratch is often easier than looking for Passover-approved processed foods in the stores!

A favorite dessert is a recipe from a family friend, for chocolate caramel covered matza. This can be pareve, using non-dairy chocolate and margarine, though a dairy version with butter is even better.

Matzoh Roca

[My favorite memory of this recipe are of our adult son saying: "will you make your chocolate matzoh cookies this year?"]

- 1 stick margarine
- 1/2 cup brown sugar

Melt in small pan on stove until bubbly. Spoon melted mix over a single layer of matzoh [about 4] laid out on a large pan. Try to cover each matzoh thoroughly. Some of the mix will run off, but it makes great candy for little or big fingers to lick up later. Bake for 12 to 15 minutes in a 350 degree oven.

Remove from oven and sprinkle matzoh with chocolate chips.

Return to oven that has been turned off for 1 to 2 minutes to melt the chocolate chips. Remove from oven and spread chocolate over matzohs with table knife. While chocolate is still hot, sprinkle with slivered almonds. Refrigerate until chocolate is firm. Break matzohs into pieces. Store in tightly closed container in a cool plate.



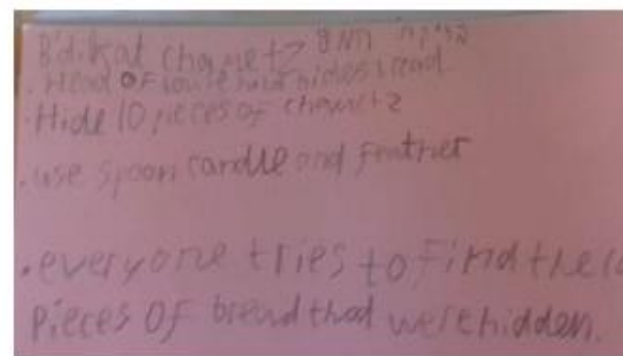
Louis DH Myers – Shimon Avishai ben Shlomo Moshe

Tel Aviv Hagaddah 5780

Even though Louis' Nonno/Grandfather was Libyan, our Seder was mostly traditionally Ashkenazi. The exceptions being, Charoset made with dates, Nonno singing Chad Gadya in Arabic and the stories of pouring wine in the street.

Until Louis' twin brother and sister arrived in 2009, we would just have Seder with Family and/or friends, often with a local Sephardi family (yum) but from then on we have always had a Communal 2nd Seder in our local synagogue, so about 4 in Golders Green and 5 in Edgware.

Seder would always be enlivened by the lessons learned at school, and the use of the home-made Hagaddah.



Louis' greatest theatrical triumph was the year, aged about 6, when his friend Nathan (left of the pic), who later went to USA to live, and is now in the IDF, decided he didn't want to play Pharaoh in front of the parents.

At the last minute, Louis took over and said "No, No, No" right on cue



In 2008, Louis' school had EGYPT DAY and as part of that they took in one of their father's old work shirts and decorated it.

Louis on the left & younger brother Harry (right), and worn every Seder by Dad, this shows plagues on the front and Pharaoh on the back "No, No, No"



In addition, Louis also decorated a pillow case so he could relax.

Dad makes biscuits and freezes some so we have a few for the start of next Pesach. Louis thinks they are good enough that he asked for the recipe to bake in Tel Aviv.

And every year, we also use a special Matza dish bought at the Israel Museum in Jerusalem, where Matza is baked into the dish.



CHAG SAMEACH from Harry, Issy, Jane and Keith Myers to all the Aardvark Community

Dear Guggs (Greg)

We were booked to come to Israel on 5 April for Pesach, to spend time with you as we have not seen you, other than on facetime since 6 January. We had booked First Night Seder with the Joffe's in Tel Aviv and then everything got turned upside down and we needed to decide whether you stay in Israel or come home.

Whilst we believe we made the right decision in leaving you in Israel, we miss you and Pesach will not be the same without you. For the first time ever, all six of us and Bobba are not together and with family and friends, a little unfulfilling.

Our usual first night with the Karabus and Kahn which was always an affair of 30 plus people and second night at the Joffe's and another 20 friends will not happen this year, it is heartbreaking especially breaking with our tradition of big Seders.

We will miss you when you demonstrate how the grain and matzah is eaten and the expression "No grain No pain"

We will all miss Bobba's repeating of "With a strong hand and an outstretched arm", she waits anxiously at the start of the Seder as if that part was written for her to say.

I love Pesach as we have a phenomenal meal of Gefilte Fish, Soup with knaidel, Chicken, Roast meat and the rest. Never forget you Mother's continual complaint in spite of her Jewish upbringing and King David School education, "do we have to have all four cups of wine".

Our favorite parts of the Seder, other than the eating are the singing of Dayenu with us leaning on one hand and tapping the table with the other and then of course to finish the Seder-Gad Gadya, at this time everyone has eaten plenty and we are exhausted but we find the energy for that last stretch that starts with "One little goat, one little goat which my father bought for two Zuzim", this we do in English but it is our absolute favorite thing to do.

Guggs, we will miss you and think of you every minute of the Seder, do some of our things at your Seder table in Israel and teach your friends (new and old) the joy of Seder Ber style.





Let's add to the Seder fun, Alexa's family has some suggestions...

NARUNSKY SEDER - let the games begin!

At the Seder table we have always have activities/games for the kids to keep them engaged. Over the years they have changed as the kids have gotten older.

GUESS WHO'S COMING TO DINNER? - At the beginning of the seder, go around the room and see who each of the guests would invite to seder if they could. The guests can be living or dead, real or fiction.

WOULD YOU RATHER - Create a series of would you rather questions related to Pesach. Would you rather eat only matzah for a week or drink the bowl of saltwater?

TABOO-Give everyone something/someone from the Pesach story and they have to describe it to everyone at the table without using Pesach words (next page)

TRIVIA FUN - The world's largest Seder meal takes place every year in – no, not Jerusalem or New York – Kathmandu, Nepal. Around 2,000 people come together for the meal – most of them young Israeli backpackers.

Jews from Iran and Afghanistan whack each other with spring onions. The custom takes place before the traditional song Dayenu. The origins of this custom are unclear but it's possible that it started as a way to mimic the whips of the slave drivers.

Coca Cola actually make Kosher for Passover coke. Normal Coke is off limits because of the corn syrup used to sweeten it.

Horseradish is one of the key elements of the Seder plate and it's there to symbolise the bitterness that the Jewish people felt at their enslavement. Some Ethiopian Jews break all their cooking dishes at Passover and make a new set to symbolise making a true break with the past.

Hasidic Jews from the Polish town of Gora Kalwaria re-enact the crossing of the Red Sea by pouring water on their floor, lifting up their coats as if they were crossing water and naming the towns they'd pass on the way.

ENJOY LEL HASEDER

From the Shirin-Bitton Family



b o t k p y k s j q w s x v s t l e c p c d r i n k i n g x
 j b u y o f f b k z l h e s f e n r e g e s a h l e l d o o
 b y j d p m t f i k c p x v j o d u j u f f f x t b w q y b
 t a y a f i k o m a n o f t e m o s e w a n s i z e d o j w
 b w l n s e c k l t s c f x l n c y w s t y r z q u l z l o
 b k r o e x e a c h a m e t z m r m x e o o x b p m s l x u
 n u r v u d i s r p p h j w n h f e g s h b r k e e k i t
 j s c o m e k h n q h v p a m r o s n h z o h a r a s r p e
 b h s c n p p a t o y t p p a o z t i m o d e e r f o a p x
 t i l k f o i q t s r f c c t z o j t f a s x w r w x b c t
 g r k k a x z p t n s y r p z j k m m i a p i o m z y h y h
 v i s h m q j e c r e d e s a h l e l o b t u g b a e v u a
 u n t i i t a z n h a r n g h s x j i c s q l t e a t o g g
 e r b i l k z r r q a n l k b c s s s h i e j i a z h z z z
 i f g s y e l g e i b r u b r l s o s l l c s g f a t u a c
 b o x d f e p k e i e r o w i n e f v d d j r x i a y n p h
 q k n e v m v s g d a o m s t n e e r e d e s l h j g e d h
 k y l r d g j x r u s p i d e r m a n d r x e o t t i a o g
 u r a m i b q n i e i m o t q t e x b b n q m s i s c m o f
 r m t l c v v i i b f j t e w m t y d e c o m i c s h c f v

ori
 tomie
 ronie
 ellie
 shirin
 bitton
 eliahou
 lel haseger
 comics



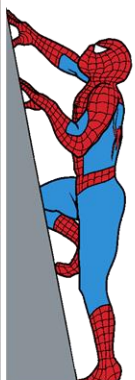
zohara
 corona
 curly
 family
 drinking
 wine
 food
 marvel
 spiderman



freedom
 pesach
 matzah
 chametz
 seder
 afikoman
 charoet
 passover
 knedalach



gafilta fish
 steak
 liquor
 moses
 lel haseger
 tirosh
 matzahbrite
 awesome



1



Our family tradition is to paint hard boiled eggs and during the seder break it on someone's forehead during the seder. This sefaradi tradition has the following meanings:

The hard-boiled egg represents the hardness of Pharaoh's heart and how hard was slavery for the Jews. So breaking the egg on the forehead of a distracted person means to break "slavery" and also teaches us how you have to always be vigilant and alert so as not to be surprised by the unexpected!



2



Other family tradition is to inquire within ourselves:

What is it that we would like to liberate from? This is the main question we do to each other and we share it together. Great way to open up and look inside what is that constraints us from our greatest potential!



Leajim!!! Te amamos!

Jag sameaj Aardvarkians ;)
Abby Comba's family!



Next Year in Jerusalem

כשמגיעים כמעט לסיום הסדר ב"לשנה הבאה בירושלים" נוהג אצלנו לקום ולשיר ולרקוד מסביב לשולחן

When we come close to the end of the Seder at לשנה הבאה בירושלים our custom is to stand up and sing and dance around the table.