

*The CJEL's Koopman Library Presents*

# ***PASSOVER***

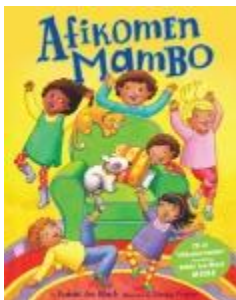
*April 18-26, 2011/14 -22 Nisan 5771*



**Jewish Federation**  
OF GREATER HARTFORD

Commission on  
Jewish Education  
& Leadership

## The Koopman Library's Passover Bibliography



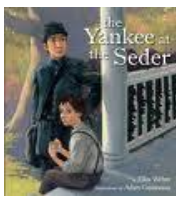
*Afikomen Mambo*, Rabbi Joe Black & Linda Prater, Kar-Ben Publishers, 2011  
Joe Black 's catchy rhymes will enliven your seder.



*Celebrating the Jewish Year*, Paul Steinberg, JPS, 2009  
A collection of essays, poems, rituals and prayers surrounding the four major spring and summer Jewish holidays.



*Shalom Sesame: Discs 1-5*, SISU, 2005  
This five piece DVD set includes: Passover, Journey to Secret Places, Chanukah, The People of Israel, and The Land of Israel.



*The Yankee at the Seder*, Elka Weber & Adam Gustavson, Tricycle Press, 2009  
When his mother invites a Union Army corporal—a Yankee Jew named Myer Levy—to join the family for Passover, Jacob is aghast: they're proud Virginia Confederates, and only 24 hours have passed since Lee's surrender. But Mother has tradition on her side: as she reminds Jacob, the Haggadah commands Jews to welcome all who are hungry.

## What Is Passover?

The eight-day festival of Passover is celebrated in the early spring, from the 15th through the 22nd of the Hebrew month of Nissan. It commemorates the emancipation of the Israelites from slavery in ancient Egypt. And, by following the rituals of Passover, we have the ability to relive and experience the true freedom that our ancestors gained.

### The Story in a Nutshell

After many decades of slavery to the Egyptian Pharaohs, during which time the Israelites were subjected to backbreaking labor and unbearable horrors, G-d saw the people's distress and sent Moses to Pharaoh with a message: "Send forth My people, so that they may serve Me." But despite numerous warnings, Pharaoh refused to heed G-d's command. G-d then sent upon Egypt ten devastating plagues, afflicting them and destroying everything from their livestock to their crops.

At the stroke of midnight of Nissan 15 of the year 2448 from creation (1313 BCE), G-d visited the last of the ten plagues on the Egyptians, killing all their firstborn. While doing so, G-d spared the Children of Israel, "passing over" their homes—hence the name of the holiday. Pharaoh's resistance was broken, and he virtually chased his former slaves out of the land. The Israelites left in such a hurry, in fact, that the bread they baked as provisions for the way did not have time to rise. 600,000 adult males, plus many more woman and children, left Egypt on that day, and began the trek to Mount Sinai and their birth as G-d's chosen people.

### The Seders

The highlight of Passover are the two "Seders," observed on the first two nights of the holiday. The Seder is a fifteen step, family oriented, tradition and ritual packed feast.

The focal points of the Seder are:

- Eating matzah.
- Eating bitter herbs—to commemorate the bitter slavery endured by the Israelites.
- Drinking four cups of wine or grape juice—a royal drink to celebrate our newfound freedom.
- The recitation of the Haggadah, a liturgy that describes in detail the story of the Exodus from Egypt. The *Haggadah* is the fulfillment of the biblical obligation to recount to our children the story of the Exodus on the night of Passover.

[http://www.chabad.org/holidays/passover/pesach\\_cdo/aid/871715/jewish/What-Is-Passover.htm](http://www.chabad.org/holidays/passover/pesach_cdo/aid/871715/jewish/What-Is-Passover.htm)

## MATZAH LASAGNA



### Ingredients

- 4 matzahs
- 1 lb. cottage cheese
- 1¼ cups grated mozzarella cheese
- ½ cup grated parmesan cheese
- ½ teaspoon black pepper (optional)
- 30-34 oz. prepared marinara or flavored tomato sauce

### Directions

1. Grease pan big enough to fit matzahs (can use olive oil spray)
2. Place enough marinara sauce in it to cover the bottom, about ½ cup.
3. Place a matzah on top.
4. Spread tomato sauce over matzah
5. Place some of cottage cheese mixture on top of the matzah in the pan.
6. Sprinkle mozzarella and parmesan cheeses over cottage cheese
7. Repeat steps #3 to #6 until out of matzah
8. End with tomato sauce
9. Top with the ¼ cups mozzarella cheese and parmesan cheese not used earlier
10. Add 1/2 cup water
11. Cover
12. Bake at 350° for 35-40 minutes.

Yields 4-6 servings

[http://www.kashrut.com/Passover/recipes/matza\\_lasagna/](http://www.kashrut.com/Passover/recipes/matza_lasagna/)

## Sweet Matzah Kugel



### Ingredients

- 5 matzah squares
- 4 eggs, (beaten)
- 2 apples, peeled and sliced
- 1 tsp vanilla
- 1 tsp cinnamon
- 1 tsp lemon juice
- 1/2 tsp salt
- 1 cup sugar

### Directions

1. Soak matzah, press out water
  2. Mix rest of ingredients
  3. Add matzahs
- Pour into greased baking dish  
Bake for 30 to 45 min at 350°F

[http://www.kashrut.com/Passover/recipes/sweet\\_matza\\_kugel/](http://www.kashrut.com/Passover/recipes/sweet_matza_kugel/)

## Passover Granola



- 1/2 lb. matzah farfel
- 1/2 cup oil
- 1/2 cup brown sugar
- 1/2 stick butter/margarine
- 1/2 cup water
- 1/2 cup chopped nuts
- 1 tsp. cinnamon
- raisins to taste
- coconut to taste
- dates to taste

Melt butter with oil, water, and brown sugar. Add remaining ingredients. Spread on greased cookie sheet. Bake at 350 for 25 minutes. Turn over occasionally; especially watch to see that raisins don't burn. Store in a Tupperware or tin container; this recipe lends itself easily to double batches.

*By, Penina W. Freedenberg, Rockville, MD*

<http://www.koshercooking.com/Recipes/passover/granola.html>

## Passover Rolls



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

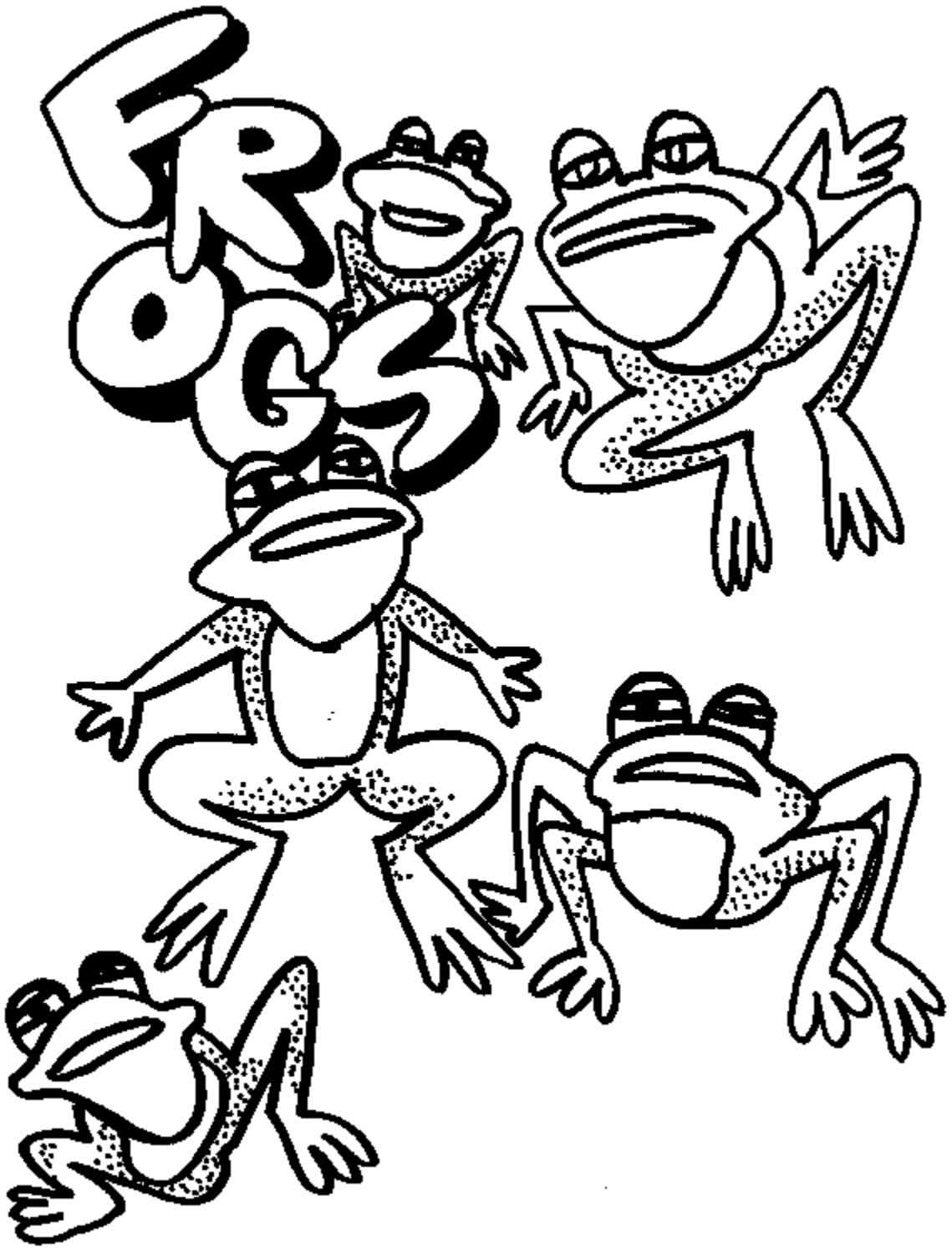
Boil oil and water together. Whilst boiling stir in matzo meal. Add the beaten eggs and sugar and salt. Mix well.

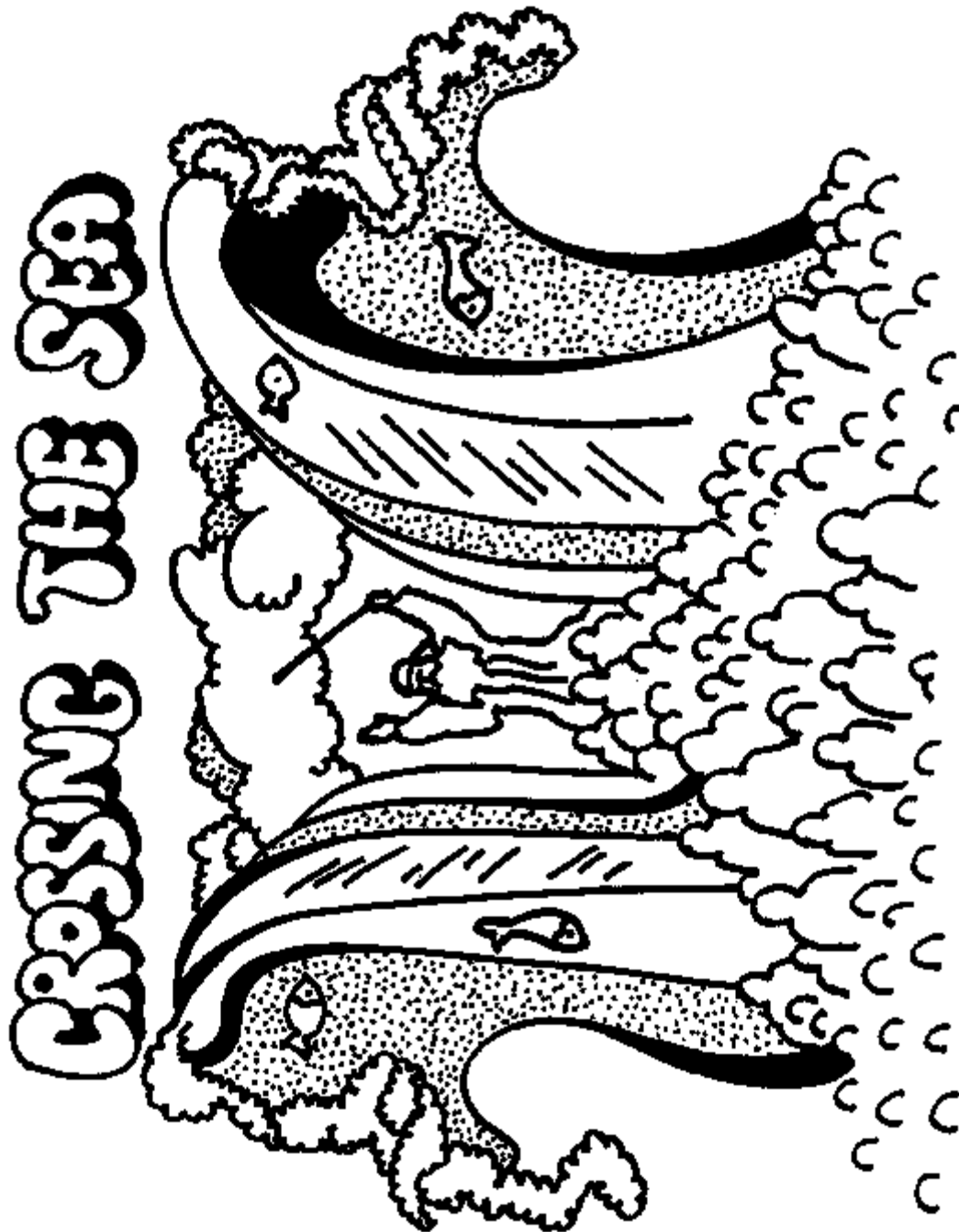
Stand the mixture in a refrigerator until the mixture hardens. Then make into balls.

Cook in the oven at 375 for about 1 hour.

*By, Judy Karbritz, Edgware Middlesex, UK*

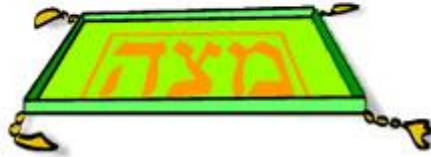
<http://www.koshercooking.com/Recipes/passover/rolls.html>





<http://www.torahtots.com>

## MAKE A MATZAH HOLDER



- A piece of strong cardboard: 12 inches by 12 inches
- A piece of material that you like: 12 inches by 12 inches
- A small piece of material in contrasting colors, or you can use any color of felt.
- Glue gun
- A pair of scissors
- A magic marker or pencil



1. Measure 12 inches by 12 inches on the piece of cardboard and mark with a magic marker.
2. Cut out the shape, and fold 2 cm from the edge to form the base of the Matzah holder.
3. Cut out the material in the same shape.
4. Glue the material onto both sides of the cardboard with a glue gun.
5. Carefully glue down the edges of the sides to each other to form an open box shape.
6. Cut out the shapes of the letters “mem”, “tsadi” and “hei “and glue them on the side of the box. (You can do this on a couple of sides, if you want.)

ממנה

<http://www.aish.com/h/pes/f/48961746.html>

## Matching game with the Plagues



The plagues with which the Egyptians were punished because they would not allow the Jews to leave Egypt are called the **Makot**. This fun matching game will help children remember the names of the plagues as well as what happened to the Egyptians during that time.

This game is quick and easy to make as well as to play. Laminating the cards will make them more durable; this can be done at a local copy shop.

### What you will need:

- 3 (8 1/2"x11") sheets white cardstock or thick paper
- 3 (12"x12") sheets colored cardstock or scrapbook paper
- scissors
- markers
- glue stick

### How to do it:

1. Fold one sheet of white paper in half. Then fold the paper in half and then in half again. Unfold the paper. The folds will have divided the paper into 8 equal rectangles.
2. Repeat step one with the other two papers. Cut out the rectangles; you will only need 20, so there will be four extra.
3. Draw a picture of a different plague on ten of the rectangles or download a clip art picture from your computer and glue to rectangles.

4. Write or print the Hebrew and English names of each plague on the other ten rectangles.
5. Fold the 12"x12" papers in the same manner that you did the white paper. Cut out the colored rectangles.
6. Center each white rectangle on each colored rectangle and glue into place, centering the white rectangles so that a colored border is visible.

Optional: Have the cards laminated at a copy shop or office center. Punch a hole in the top right corner of each card and place on a metal ring for storage.

<http://www.aish.com/h/pes/f/48971721.html>

## **Funny Passover Songs**

### **Take Us out of Egypt**

(sung to the tune of "Take me out to the ball game")

Take us out of Egypt  
Free us from slavery  
Bake us some matzah in a haste  
Don't worry 'bout flavor--  
Give no thought to taste.  
Oh it's rush, rush, rush, to the Red Sea  
If we don't cross it's a shame  
For it's ten plagues,  
Down and you're out  
At the Pessah history game.

### **Elijah**

(to the tune of "Maria")

Elijah!  
I just saw the prophet Elijah.  
And suddenly that name  
Will never sound the same to me.  
Elijah!  
He came to our seder  
Elijah!  
He had his cup of wine,  
But could not stay to dine  
This year--  
Elijah!  
For your message all Jews are waiting:  
That the time's come for peace

and not hating--  
Elijah--  
Next year we'll be waiting.  
Elijah!

### **The Ballad of the Four Sons**

(to the tune of "Clementine")  
*written by Ben Aronin in 1948*

Said the father to his children,  
"At the seder you will dine,  
You will eat your fill of matzah,  
You will drink four cups of wine."

Now this father had no daughters,  
But his sons they numbered four.  
One was wise and one was wicked,  
One was simple and a bore.

And the fourth was sweet and winsome,  
he was young and he was small.  
While his brothers asked the questions  
he could scarcely speak at all.

Said the wise one to his father  
"Would you please explain the laws?  
Of the customs of the seder  
Will you please explain the cause?"

And the father proudly answered,  
"As our fathers ate in speed,  
Ate the paschal lamb 'ere midnight  
And from slavery were freed."

So we follow their example  
And 'ere midnight must complete  
All the seder and we should not  
After 12 remain to eat.

Then did sneer the son so wicked  
"What does all this mean to you?"  
And the father's voice was bitter  
As his grief and anger grew.

"If you yourself don't consider  
As son of Israel,

Then for you this has no meaning  
You could be a slave as well."

Then the simple son said simply  
"What is this," and quietly  
The good father told his offspring  
"We were freed from slavery."

But the youngest son was silent  
For he could not ask at all.  
His bright eyes were bright with wonder  
As his father told him all.

My dear children, heed the lesson  
and remember evermore  
What the father told his children  
Told his sons that numbered four.  
We should only give him juice.

A Few of My Favorite Things  
(Sung to the tune of "These are a few of my favorite things")

Cleaning and cooking and so many dishes  
Out with the hametz, no pasta, no knishes  
Fish that's gefillted, horseradish that stings  
These are a few of our passover things.

Matzoh and karpas and chopped up haroset  
Shankbones and kiddish and yiddish neuroses  
Tante who kvetches and uncle who sings  
These are a few of our Passover things.

Motzi and maror and trouble with Pharoahs  
Famines and locusts and slaves with wheelbarrows  
Matzah balls floating and eggshell that cling  
These are a few of our Passover things.

When the plagues strike  
When the lice bite  
When we're feeling sad  
We simply remember our Passover things  
And then we don't feel so bad.

<http://holidays.juda.com/passover-songs.shtml>