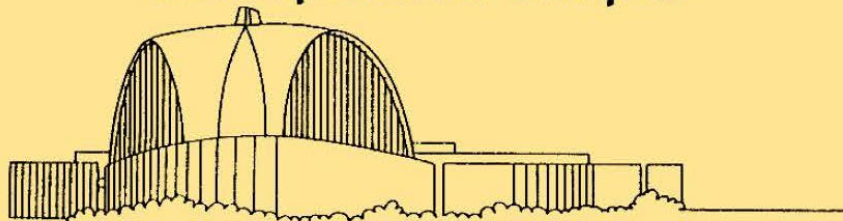


the sephardic temple



CONGREGATION EMETH VE'SHALOM

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WEEKLY BULLETIN

ב"ה

שבת שלום SHABBAT SHALOM

DAILY MINYAN IN TEMPLE: MONDAY-FRIDAY...8:00 AM, SUNDAY...9:00 AM

FRIDAY, MARCH 11, 2022

LIGHT CANDLES: 5:39 PM

SHIR HASHIRIM: 5:30 PM

שיר השירים

SERVICES 5:45 PM

מנחה וערבית



SATURDAY, MARCH 12, 2022

(9 ADAR II 5782)

PARASHAT VAYIKRA

פרשת ויקרא

SHABBAT ZAKHOR

שבת זכור



SHABBAT SERVICES 8:45 AM

שחרית, קריאת התורה, ומוסף

HAVDALAH AFTER: 6:33 PM

Shabbat evening services will be held in the Chapel and
Shabbat morning services will be held in the Sanctuary as
outlined in our updated COVID-19 Policy:

www.sephardictemplecedarhurst.org/covid-19

Please contact the Temple office with your reservations to help us plan ahead.



Sunday, March 13... Daylight Saving Time Begins
(Move clocks ahead one hour)

Fast of Esther- Wednesday, March 16

תענית אסתר

(Fast begins at 5:45 am)

SHACHARIT... 8:00 am

MINCHA... 6:30 pm

Purim- Wednesday Night, March 16

פורים שמח

(Fast ends at 7:26 pm)

Arvit & Reading of Megillah... 7:00 pm

Purim Day- Thursday Morning, March 17

SHACHARIT... 8:00 am (Main Sanctuary)

Festive Purim Breakfast Following Services



MELDADOS

SHABBAT, MARCH 12, 2022

FIRST YEAR

JULIA BRILL

JOSEPH M. ARUTY
ABRAHAM SOLOMON COHEN
FLORA WEISER
LOUIS D. BAROUCH
EUGENE ROTHMAN
EDDIE GINDI
HOWARD S. SMITH
HERB GESSER
SARAH COHEN
BETTY CONFINO
CHARLES CONFINO
MILDRED QUAIN
RAE ASSAEL
JACOB B. NAAR
VICTOR FRIED
JACK BEHOR HAZAN
FRIEDA FRIED
BERNARD JACOBSON
HARRY FRIEDMAN
BENJAMIN PERETZ
LEON ESKENASI
SOPHIE CONFINO
PAULINE RETSKY
REBECCA MOSHE ISRAEL
MOLLIE S. ELIAS
STELLA WOHL
SAMUEL GOLDMAN
LILLIAN STEMLER
AMADA GABRIEL YOHAI
SIMON J. PESSO
LOUIS SALINAS
FANNIE JOSEPH DALVA
JACOB S. PESSO
JOSEPH SAMUEL HALIO
LOUISA RAFAEL COHEN

ISIDORE FRIEDMAN
HYMAN J. PESSERILLO
DORA MOTOLA MOSALI
CALO ELIA MAYA
RAPHAEL I. DASSA
RACHEL Y. CRESPI
SARAH CAMHI
MOISES SAMUEL BEHAR
ZOILA LEON BEHAR
ANNA PINHAS
SAMUEL ZACHARIA
PHILIP FROM
ALBERT PILOSSOPH
ABRAHAM JELARDINO
IRVING BECKER
ACHER SION
MARCUS COHEN
ABRAHAM MORDECHAI COHEN
SARA MATZA
LOUIS SALINAS
ROBERT S. MITTLER
JOSEPH ALBENDA
DAVID SOLOMON
SABETAY SADICARIO
ESTHER POLITIS
JENNIE BEHAR
DAVID BAKER
NISSIM YOMTOV
SARAH TORESS
ROBERT DAVIDSON
MOLLIE MATZA
DAVID A. DAVID
BETTY BACOLAS
JUDITH FRANCES BAYHA



Parashat VAYIKRA... This first Parashah of the Book of Leviticus describes several types of sacrifices that the Israelites brought to the Tabernacle. Though far removed from our contemporary reality, we should try to understand what they meant to our ancient ancestors. Among the offerings were several sacrifices that were brought by individuals to repair their relationship with G-d after incidents of breakdown. "...And it will be forgiven him for anything of all that he has done wherein to incur guilt." (Lev. 5:26) Each sacrifice was accompanied by a personal admission of guilt and contrition for previous actions.

IN THE TEMPLE FAMILY

THE SEPHARDIC TEMPLE WEEKLY BULLETIN • MARCH 12, 2022

SEPHARDIC TEMPLE WORSHIP SERVICES

Minyan Services will be held in the Chapel and Shabbat Morning Services will be held in the Sanctuary as outlined in our updated COVID-19 Policy, available on our website: www.sephardicemplecedarhurst.org/covid-19

Registration to the Temple office for Shabbat requested by Thursday.

Please be advised that there will be a Bat Mitzvah in the building catered by Genadeen occurring simultaneously with our Shabbat morning services on March 12. We provide this information to help you plan accordingly.



Purim



Jews throughout the ages have ushered in Purim with the reading of the Megillah in synagogue. **Services on Wednesday Eve, March 16 begin at 6:30 pm in the Main Sanctuary.** The other mitsvot of Purim are: sending food gifts to friends (*mishloach manot*) and giving charity to the less fortunate (*matanot la'evyonim*). During the daytime on Purim one is obligated to eat a festive meal (*se'udat mitzvah*). You might consider attending **Minyan at 8:00 am on Thursday, March 17** to hear the daytime Megillah reading and enjoy the festive breakfast immediately after the service.

REFUAH SHELEMAH ~ רפואה שלמה

ALMA BARUCH

Wishing you a speedy and complete recovery

ALLAN COHEN

Spring forward!



Remember to turn your clocks ahead one hour on Sunday, March 13

Ladino Phrase of the Week

פורים פורים לנו פסח אה לה מאנו

Purim, Purim Lanu, Pesah a la mano

Purim, Purim by us, Pesah is at hand

Excerpt from the Sephardic-Jewish song by Flory Jagoda, "Pesah a la mano"



Please contact the Temple office to RSVP for

Shabbat, April 30, 2022

when we will be celebrating our Fifty-Seventh Journal Testimonial Honorees Karen and Russ Posner

Services begin at 8:45 AM Luncheon to follow

RSVP by April 20, 2022



IN THE KITCHEN FOR PURIM



Pharoah's Wheel: *Tagliolini colla Crosta*



Ingredients:

- 1/4 cup olive oil
- 2 medium onions, peeled and diced (about 2 cups)
- 2 medium carrots, peeled and diced
- 2 stalks celery, diced
- 2 cloves garlic, chopped
- 1/2 cup chopped Italian parsley
- 2 pounds lean ground beef
- 1 cup dry red or white wine
- One 14.5-ounce can peeled whole tomatoes
- One 3-ounce can tomato paste
- 3 cups beef broth or water
- Salt to taste
- 1/2 teaspoon dried hot red pepper, like cayenne
- 1 teaspoon oregano
- 1 pound tagliolini pasta
- 1/2 cup dark seedless raisins
- 1/2 cup coarsely ground whole almonds
- 1/2 cup pine nuts
- 1/4 pound kosher pastrami, salami, or pickled tongue, chopped into small chunks

Directions:

1. Heat a large saucepan and add the oil. Toss in the onions, carrots, celery, garlic, and most of the parsley and lightly brown for 2 to 3 minutes, stirring occasionally.
2. Add the ground beef and brown thoroughly, stirring occasionally. Then, add the tomatoes, tomato paste, and oregano. Pour in the wine and raise the heat, allowing the wine to evaporate completely. Cook over high heat for 1 to 2 minutes, stirring frequently and using a wooden spoon to break apart the tomatoes.
3. Add the beef broth or water and cook, covered, over very low heat for 45 minutes, stirring occasionally. The sauce should be nice and thick. If it is too thin, cook a few minutes longer until it loses its excess liquid. Add raisins, almonds, pine nuts, and pastrami, salami, or tongue. Add salt to taste and the hot red pepper.
4. Preheat the oven to 350 degrees and grease a round, 12- to 16-cup-capacity oven-proof baking dish.
5. Fill a large pot with water, add a pinch of salt, and bring to a boil. Add the tagliolini, bring the pot back to a boil, and cook for 7 minutes. Drain and put the pasta into a large bowl with the meat sauce. Toss everything together to thoroughly distribute.
6. Put the pasta mixture into the baking dish and bake for 1 to 1/2 hours, or until a nice crust has formed. Invert onto a platter and serve warm with the remaining chopped parsley sprinkled on top.



Yields 6 to 8 servings

Jews have been living in Italy since at least the first century C.E., and over the centuries, Italian Jews have created many traditional pasta dishes. *Tagliolini colla Crosta* is a favorite among Italian Jews, and you can find many variations in different towns throughout Italy. Because an al dente pasta dish is impossible to make on the Sabbath, in this delicious case Italian Jews boiled their pasta ahead and baked it with a good Bolognese sauce.

Tagliolini colla Crosta is particularly popular on Purim.

Source: Joan Nathan, www.joannathan.com/pharoahs-wheel/