

# the sephardic temple



CONGREGATION EMETH VE'SHALOM

## WEEKLY BULLETIN

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## שבת שלום SHABBAT SHALOM

ב"ה

**DAILY MINYAN SUNDAY - FRIDAY IS HELD VIA ZOOM AT 9:00 AM**  
**CONTACT RABBI GOLDEN FOR MORE INFORMATION**

### FRIDAY, MAY 7, 2021

LIGHT CANDLES: 7:39 PM

At this time during COVID-19,  
Friday evening services are not being held



### SATURDAY, MAY 8, 2021

(26 IYAR 5781 - 41<sup>ST</sup> DAY OF THE OMER)

PARASHAT BEHAR-BEHUKOTAI

פרשת בהר-בחוקתי

SHABBAT SERVICES 9:30 AM  
שחרית, קריאת התורה ומוסף



SHABBAT MEVARCHIM SIVAN  
שבת מברכים חודש סיון

**\*Rosh Hodesh Sivan:** Wednesday, May 12

Shabbat Morning Services will be held in the Sanctuary  
with social distance restrictions by reservation only.  
Kindly refer to the updated COVID-19 Policy.

Please contact the Temple office by  
Thursday, May 6 to register:  
[admin@thesephardictemple.org](mailto:admin@thesephardictemple.org) (516-295-4644)



*Mother's Day Sunday, May 9*



*Yom Yerushalayim*

*Monday, May 10*

*Jerusalem Reunification Day*



Parshat BEHAR contains the laws pertaining to three Biblical institutions which no longer exist in their original form - the Sabbatical year, the Jubilee year, and the institution of slavery. Parshat BEHUKOTAI contains the "Tokhekhah", the chapter of admonition and warning to the Jewish people. The blessings and curses of this chapter emphasize Israel's accountability for its actions.



## MELDADOS

SHABBAT, MAY 8, 2021

SHELOSHIM  
ROSLYN HAZAN

HAIM RAPHAEL FRANCO  
FRIEDA SAPORTA  
HAIM GOLDBERG  
DOLLY ARIAV  
MAZAL YEMINI  
SONIA ZACHARIA  
CONSTANCE SHIRLEY WEISS  
HELEN L. KLEINMAN  
ALEGRA GOZLUKLU  
JUDITH FLANZENBAUM  
SEYMOUR LESSER  
EPHRAIM ELIYAHU MEGIDASH  
JOSEPH J. BARUCH  
MOSHE HAIM BENATAR  
LENA RAZON  
MAX LEVY  
JACOB SMITH  
HAIM D. CAMHI  
RONALD STRASFELD  
FANNY ROTBLIT  
RACHEL B. NAAR  
CLAIRE TESTA  
ESTHER HASSON  
MORRIS JACOB LEVY  
SZERENA ZIPSZER  
DAVID ZIPSZER  
MARY LAZARUS  
ISAAC I. COHEN  
BERNARD HYMOWITZ  
MORRIS PARDO  
JOYA ISAAC ABRAHAM  
SOPHIE D. AZAR

BENJAMIN H. BEHAR  
JACK J. BEHAR  
CARL ROBERT BENEZRA  
ISAAC BENEZRA  
RAPHAEL S. CANDIOTTI  
VENTURA CRESPI  
MIRIAM J. ESKENAZI  
REYNA ELIAOU OVADIA  
RACHAEL S. SELANIKIU  
ISAAC AROUH  
ANNA (BECHORA) BAKER  
JOSEPH BEHAR  
PEARL CAMHI  
DOUGLAS CASUTTO  
ABRAHAM ELIAS  
SOLICA ELIAS  
JENNIE ELIAS  
RACHEL GAFAH  
REBECCA GIULI  
REBECCA HANOKA  
ISAAC HASSON  
BUCA KABILI  
SAMUEL MARTIN  
REYNA OVADIA  
ABRAHAM PESSIRILO  
JULIA PINHAS  
ELLEN PITTLER  
TESSIE "BILLIE" ROSEN  
AZI SARFATTI  
SAM SHIKLAR  
JACK TABO  
MOSHE YAMALI



# IN THE TEMPLE FAMILY

THE SEPHARDIC TEMPLE WEEKLY BULLETIN . MAY 8, 2021

## SEPHARDIC TEMPLE SHABBAT MORNING SERVICES

Shabbat Morning Services will be held in the Sanctuary with social distance restrictions by reservation only. Please review our new COVID-19 Policy.

Registration to the Temple office for Shabbat is requested by Thursday.

### בסימן טוב ומזל טוב SIMAN TOV & MAZAL TOV



On the Birth of a Baby Girl:  
*Lyla Vered Zonenshine*

לילה ורד  
בת  
אסף וגבריאלה רחל



#### Parents:

Dr. Gabby & Joe Zonenshine

#### Grandparents:

Loulou & Lester Zonenshine  
Debra Wagner & the late Dr. Ronald Wagner

The Sephardic Temple  
wishes you a very  
happy Mother's Day!



### *Ladino Phrase of the Week*

איל אמור די מאדרי קי טודו לו דימאס איס איירי

*El amor de madre, ke todo lo demás es aire*

A mother's love, everything else is just wind

Courtesy of the Sephardic Jewish Brotherhood of America:  
[www.sephardicbrotherhood.com](http://www.sephardicbrotherhood.com)

## “The Sephardic Pastry That Keeps the Memory of a Mother Alive.”

*The Jewish Food Society*. Shared by Yedida and Elli Dabah. 2019 Feb 8.

<https://www.jewishfoodsociety.org/posts/2019/2/7/the-sephardic-pastry-that-keeps-the-memory-of-a-mother-alive>



**Yedida Dabah’s *pastelicos* and *tahini* enjoyed at the family table.**

For Yedida Dabah, baking pastelicos, a Sephardi savory pastry filled with beef and pine nuts, is a way to keep the memory of her mother Dvora alive. Growing up in Jerusalem, pastelicos were part of Dvora’s Shabbat breakfast table along with hard boiled eggs, tahini, chopped vegetable salad, and a shot of Arak.

Her cooking was a rich reflection of her family’s Spanish roots. She was known for her medias: a Sephardic recipe for vegetables stuffed with meat, fried, and then simmered in tomato sauce. And numerous baked goods including bourekas, biscotti, baklava, cookies filled with almonds or dates dusted

with powdered sugar that she baked for holidays, and biscochitos, savory round biscuits she kept on hand for an everyday snack.

Today, Yedida tries to cook what she remembers from Dvora’s table. All of the dishes were made while Yedida and her sister were in school, so they wouldn’t get in the way, she explained to us as we cooked with her in her home in Mevaseret Zion, a suburb of Jerusalem. Instead of cooking, she and her sister were given the chore of cleaning the outside stairs. Nothing short of spotless was acceptable.

When Yedida was five-years-old, a family with roots in Aleppo, Syria moved into the apartment downstairs. As the children of the families became close, the doors to the apartments stayed open more frequently. On Friday afternoons, when both mothers, Dvora upstairs and Rachel downstairs, baked a cake for Shabbat, Yedida and her sister would divide and conquer the whisks, making sure each got one to lick. When Yedida was 14 and Rachel’s son Elli was 17, they started to date.

Neither Elli nor Yedida were formally taught to make their family recipes, but both managed to absorb some of the techniques along the way. Elli picked up his father’s recipe for a za’atar blend he made with dried and ground chickpeas and a taste for marinated artichokes that the family made and sold at a small store they owned nearby. And Yedida, who was finally welcomed into her mother and mother-in-law’s kitchens as an adult to watch them cook, learned how the two approached their specialties.

But, it wasn’t until their mothers passed away that Elli and Yedida started to cook Rachel and Dvora’s recipes in earnest. Yedida missed her parents and the tastes of her mother’s kitchen. Cooking has become a way of remembering for the family.

Today, she makes the pastelicos for her children and grandchildren, serving it as her mother did with tahini or, at times, drizzling them with tamarind sauce, a recipe that she picked up from Elli’s Halabi (a term for Jews from Aleppo) side of the family. Elli carries on the tradition of making his special za’atar blend, gathering and picking the za’atar leaves from the stems. And, he’s developed his own riff on the marinated artichokes with lemon slices, grape leaves, garlic, paprika and olive oil.

The next generation doesn’t make any of these recipes, Yedida explains. But she hopes one day, in the far future, they will return to them as a way to remember.

*Recipe Roots: Spain > Italy > Safed, Israel > Jerusalem*



## Yedida's Pastelicos

Recipe Note: Yedida added the warming North African spice blend ras-el-hanout to this recipe after a trip to Morocco. Her mother Dvora used baharat, a Middle Eastern spice blend commonly made with allspice, cumin, black pepper, coriander and cumin seeds, and several other spices.

Makes: ~50 pastelicos

Total time: 2 hours + 1 hour baking time

### Ingredients:

For the filling:

- ¼ cup canola oil
- 2 large onions, finely chopped
- 1 lb. lean ground beef
- 1 cup water
- ½ cup pine nuts, toasted
- 1 teaspoon Ras el Hanout
- ½ tablespoon salt
- 1 teaspoon black pepper

For the dough:

- 2 ½ cups water
- 2 sticks + 5 tablespoons unsalted margarine (kosher) or butter
- ¼ cup canola oil
- ½ teaspoon salt
- 5 ½ cups all-purpose flour
- ¼ cup sesame seeds, for sprinkling



### Preparation:

- 1) Prepare the filling: In a large skillet, heat the oil over medium heat. Add the onions and sauté, stirring occasionally until golden and soft, 15-20 minutes.
- 2) Add the ground beef and sauté, breaking the meat into small pieces with a wooden spoon until cooked through, about 5 minutes.
- 3) Add the water and cook down until the water evaporates, about 5 more minutes.
- 4) Meanwhile, toast the pine nuts over medium heat in a dry skillet until aromatic and golden, about 5 minutes.
- 5) Add the pine nuts, ras-el-Hanout, salt, and pepper to the meat and onion mixture. Mix well and remove from heat.
- 6) Transfer the mixture to a heat resistant container and place in the refrigerator to cool for at least 30 minutes or overnight (the filling is better done a day ahead and placed in the fridge to cool for easier handling).
- 7) Make the dough: In a medium saucepan, place the water, margarine or butter, oil, and salt. Heat over medium until the mixture starts to boil. Remove from heat and immediately stir in the flour with a wooden spoon until well combined. Allow the dough to cool for a few minutes until it can be easily handled.
- 8) Preheat the oven to 400°F and line two baking sheets with parchment paper.
- 9) Stuff and shape the pastelicos: Pinch off a small amount of dough, about the size of a large cherry tomato. Roll into a ball shape and press down on the center of the dough forming a 1” pocket for the filling. Fill the pocket with a teaspoonful of filling (to the top edges of the dough pocket). Then, take a smaller piece of dough, and press it into a disc shape that fits over the top of the pocket. Pinch around the edges to connect the top to the bottom. Create a design around the edge of the pocket, which Yedida refers to as repulgo, and in Spanish means crimping or fancy edging (see below). Place the finished pastelico on the prepared baking sheet (they can be placed quite close to one another as they will not rise or expand much when baking). Continue with the rest of the dough and filling.

## Yedida's Tahíni

### Ingredients:

- 1 bunch parsley, rough stems removed
- 2 large garlic cloves, peeled
- 1 ½ cups tahini
- Juice from 3 lemons
- 1 cup cold water
- ½ teaspoon salt

### Preparation:

- 1) Combine all ingredients in the bowl of a food processor and pulse until well combined.
- 2) If making by hand: finely chop the parsley and mince the garlic. Combine all ingredients in a large bowl and whisk until uniform and well combined.

