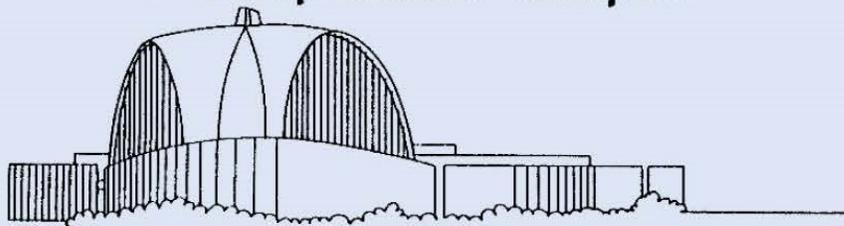


# the sephardic temple



CONGREGATION EMETH VE'SHALOM

## WEEKLY BULLETIN

775 Branch Boulevard at Halevy Drive • P.O. Box 392, Cedarhurst, NY 11516  
Tel: 516-295-4644 • Fax: 516-295-1941 • Email: admin@thesephardictemple.org

ב"ה

## שבת שלום SHABBAT SHALOM



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



**FRIDAY, FEBRUARY 26, 2021**

**Purim Day** ZOOM SHACHARIT... 9:00 am

**LIGHT CANDLES: 5:25 PM**

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



**SATURDAY, FEBRUARY 27, 2021**  
**(15 ADAR 5781)**

**PARASHAT TETSAVEH**  
**פרשת תצוה**

**SHABBAT SERVICES 9:30 AM**  
**שחרית, קריאת התורה ומוסף**



**Shabbat Morning Services will be held in the Sanctuary with social distance restrictions by reservation only.**

**Kindly refer to the Temple's letter regarding our current reopening policy. Please contact the Temple office by Thursday, February 25 to register: admin@thesephardictemple.org (516-295-4644)**



**Parashat TETSAVEH...** is both a continuation of the previous Parashat and a separate unit with a theme of its own. This Biblical portion is a continuation in that it describes further elements that were necessary for the fulfillment of Israel's sacrificial cult. Parashat Tetzaveh is a separate unit in that it highlights the Priest's sacred garments which were a symbol of his special role as a spiritual leader.



*Happy Purim - Purim Allegre!*



### MELDADOS

**SHABBAT, FEBRUARY 27, 2021**

**SHELOSHIM**  
**JEANNE AMIEL**

- |                           |                      |
|---------------------------|----------------------|
| RACHEL HASSON             | ELI J. ARAV          |
| SAMUEL GOLDMAN            | JACOB JOSEPH ARAV    |
| JACK MOLHO                | KADUN J. ARAV        |
| HYMAN (ROY) COHEN         | ZOILA LEON BEHAR     |
| LILLIAN STEMPEL           | SARAH CAMHI          |
| ADELE ASSAEL              | SOPHIE COHEN         |
| BERNICE COHEN             | RACHEL Y. CRESPI     |
| BETTY SAYAH LAZAR         | RAPHAEL I. DASSA     |
| MIRIAM ISRAEL             | SARA SAMUEL ERRERA   |
| MORRIS S. GATTEGNO        | ISRAEL B. ESQUENAZI  |
| RAE KAMHI                 | SABETAY S. HAUBECHÉ  |
| NATHAN LEWIS EHRlich      | HERMAN INDICK        |
| RICHARD BATTINO           | HYMAN J. KAPLAN      |
| JOSEPH ARANYA             | JEROME LEON          |
| MARY MARSH                | FRYDA LIPSHITZ       |
| DOROTHY BARUCH            | JOSEPH S. MARASH     |
| IDA CLAIRE KRAMER         | CALO ELIA MAYA       |
| JACK MOSHE YANNI          | SUZANNE MAYA         |
| AMELIE ALMELEH            | GRACIA R. MAYA       |
| ANDREA JOY FRIEDMAN       | YAIR J. MAYA         |
| BARRY TRAGER              | SARINA D. MIRANDA    |
| SARA GEULA                | ABRAHAM MONTEKIO     |
| SARAH MEVORACH            | DORA MOTOLA MOSALI   |
| RABBI ISRAEL GRAMA        | REBECCA NUDELMAN     |
| YEHEZKEL KORBASHI         | HAIM H. RUSSO        |
| HARRY SITOMER             | MORRIS D. RUSSO      |
| RACHEL HERMAN ZACHARIA    | DUDU A. RUSSO        |
| DORA ARUTY                | SAMUEL ALBOHER       |
| PROSPER KORKOS            | VICTORIA ASSA        |
| BEATRICE (BEA) GOLDMAN    | BETTY BACOLAS        |
| DIANA SCHEIN              | JUDITH FRANCES BAYHA |
| JUDITH ANN LIEBERMAN      | REGINA BEHAR         |
| ALBERT J. COHEN           | CHARLES I. CATAREVAS |
| ISAAC YAMALI              | SAMUEL CHEMIN        |
| HELEN RESNICK             | ISRAEL COHEN         |
| MENAHM (MARCEL) ISRAEL    | DAVID A. DAVID       |
| EDNA BARUCH               | SOLOMON FARASH       |
| ISADORE GREEN             | SARAH GOLDBERG       |
| MARVIN SATIN              | ESTHER INSALACO      |
| BETTY ELIAS               | RAE JOSEPH           |
| SOPHIE LEONA MILLER       | SYLVIA KOSHNER       |
| LARRY GRUN                | LEAH MATHIOS         |
| SALLY WALDMAN             | MOLLIE MATZA         |
| LEO BATTINO               | BENJAMIN MATZA       |
| EVELYN GAHTAN             | SOPHIE MATZA         |
| DR. STANLEY LAWRENCE LANE | LOUISA MEONE         |
| MOLLIE PESSO COHEN        | JULIA PENSO          |
| HYMAN COHEN               | HYMAN PESSIRILO      |
| IRVING SARFATI            | LENA SCHOENFELD      |
| MOLLY D. COHEN            | BESSIE D. SEDACCA    |
| HAIM GAMEL                | ROBERT SHERMAN       |
| MARDOCHEE J. QUEN         | MATILDA TIANO        |
| ISAAC BEHAR               | RALPH TOLEDO         |
| STELLA HAZAN              | ISAAC ZACHARIA       |
| RABBI BENJAMIN NAAR       | LOUIS ZAFFOS         |
|                           | MAE ZARETSKY         |



# IN THE TEMPLE FAMILY

THE SEPHARDIC TEMPLE WEEKLY BULLETIN · FEBRUARY 27, 2021

## SEPHARDIC TEMPLE SHABBAT MORNING SERVICES

Shabbat Morning Services will be held in the Sanctuary with social distance restrictions by reservation only.

Registration to the Temple office for Shabbat must be received by Thursday.



*Passover is just around the corner!*

If you have any questions regarding Passover preparations, please contact Rabbi Golden:

[rabbigolden@thesephardic Temple.org](mailto:rabbigolden@thesephardic Temple.org) · (516-295-4644)



### *Ladino Phrase of the Week*

לוס קי מונג'ו קריאין אין סופירסטישיון נון סאב'ין איל בירב'ו קונסידיראסיון

*Los ke mucho kreen en superstision non saven el biervo konsiderasion*

**Those that rely on superstitions do not consider reality**

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



## 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



*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/](http://www.joannathan.com/pharoahs-wheel/)

#### 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.

# PASSOVER FAQ - UPDATED 5781

This guide grew out of the UTJ's Passover Hot Line- the first 1-800 number established for Passover questions. This is a fairly complete representation of all the questions we have received over the years. We hope that this guide will add to your observance of Pesah, and that it will make your life easier as you prepare for the holiday. Chag Kasher V'sameach to everyone!

## **I. FOOD:**

WHAT ABOUT OAT AND SPELT MATZAHs? There are kosher for Passover Oat and Spelt Matzahs.

## **DAIRY**

DOES HARD (AGED) CHEESE NEED PASSOVER CERTIFICATION IF IT IS BOUGHT BEFORE PESAH? Yes.

DOES BUTTER NEED PESAH CERTIFICATION IF BOUGHT BEFORE PESAH? Absolutely not!

CAN I USE AN UNOPENED BOTTLE OF ORGANIC MAPLE SYRUP? Yes.

DO COTTAGE CHEESE AND CHEESES IN GENERAL NEED PASSOVER CERTIFICATION? Yes. Careful consumers should only buy Kosher for Passover cheeses- hard and soft!

IS THERE A KP NON-DAIRY CREAMER? Yes, it is made by Kineret.

IS THERE A LOW FAT KP CHEESE? Yes.

## **VEGETABLES AND FRUITS**

MAY ALL FROZEN VEGETABLES BE USED FOR PESACH? No, not at all. It used to be that frozen veggies were quite good for Pesach, but that has ceased to be the case due to the fact that most vegetable processors now cook all manner of hametz in the same retorts in which the vegetables are cooked. (Yes, even frozen veggies are subject to some cooking.) So, frozen vegetables need Pesach certification.

MAY WE EAT CORN? Sephardim eat corn on Pesach.

MAY I USE PEELED BABY CARROTS? Some people say no out of a fear that the anti-oxidants used may be hametz. Obviously, the situation can change from year to year. Until now, there has been no problem with peeled carrots. In fact, over a ten year period, we have found no problems with this product.

ARE WE PERMITTED TO EAT STRINGBEANS? According to the Rem" a (Rabbi Moses Isserles), yes, we may. Not every rabbi accepts that stance. Our stance here at the Kosher Nexus is that we may eat them.

MAY WE EAT SWEET POTATOES ON PASSOVER? Canned ones would need Pesach certification. Fresh ones would be fine.

CAN I USE CANNED PINEAPPLE WITHOUT PESAH HASHGACHA ON PESAH? Some people feel that canned pineapple in its own sauce only (i.e., not in syrup) is acceptable for Passover. Even though we agree, we suggest, that you might want to buy certified KP canned pineapple.

DOES APPLESAUCE NEED PASSOVER CERTIFICATION? Yes.

## **GRAINS**

IS QUINOA KOSHER FOR PESAH? Yes. It needs no Passover certification. If you want to be certain beyond all certainties, buy it before Pesach. Stories about possible wheat being present in quinoa were fabrications.

DOES CEREAL NEED PASSOVER CERTIFICATION? Absolutely! There are now a number of fairly expensive cereals on the market for Pesach.

## **BEVERAGES: SODA, COFFEE, ALCOHOL**

WHAT ABOUT SODAS? Soda needs Passover hashgacha. One thing you should know is that often times the label on the soda will say "corn syrup" even though the cap of the soda says KP. There are no kosher for Passover sodas that contain corn syrup. They simply don't change the label for Passover, hence the KP on the cap. Please also note that flavored Seltzer needs Passover hashgacha. Plain, unflavored seltzer is automatically Kosher for Pesach.

IS THERE KOSHER FOR PASSOVER RUM? We have never seen any.

DOES COFFEE NEED PASSOVER CERTIFICATION? All regular GROUND coffee is acceptable for Passover.

DOES DECAF TEA OR DECAF COFFEE NEED PASSOVER HASHGACHA? Yes. Lipton Decaf tea is fine for Passover with no special certification

IS THERE AN ORGANIC WINE FOR PASSOVER? Yes, it is called Kedem Wine.

ARE THERE KOSHER FOR PASSOVER WHISKEYS? Not many. There are some kosher for Passover vodkas, bourbons, one tequila, and some liqueurs. Check for hashgacha.

IS THERE KP BRANDY? Yes, among others who make it, Kedem makes some. Brandy must have P certification.

### **SNACKS AND DESSERTS**

WHAT ABOUT NUTS? Nuts must be raw, not colored, with no additives and no BHA. Other than that, they need Pesach certification.

MAY WE EAT PEANUTS ON PASSOVER? According to the late Rabbi Moses Feinstein (OBM), we may eat peanuts on Passover. Many have twisted his words, but, simply put, he allowed it unless there is a community wide custom not to eat them.

IS THERE KOSHER FOR PASSOVER PEANUT BUTTER? Yes. It is made Shneider's.

WHAT ABOUT POPCORN? Ashkenazim would not eat popcorn on Pesach. Sephardim could. It would need Pesach certification, by the way.

WHAT ABOUT COCOA? Hershey's Pure Cocoa needs no special certification for Passover. Just open a new tin/box.

IS THERE KOSHER FOR PASSOVER VANILLA? Yes, but it must have special Passover certification.

DOES HONEY NEED P CERTIFICATION? Pure honey with no additives needs no Passover certification. Beware of any honey produced in China. We do not recommend honey from China at any time!

IS THERE SUCH A THING AS KP RICE CAKES? Yes, for Sephardim.

### **ADDITIVES**

IS THERE A KOSHER FOR PESAH CORN STARCH? We have never seen one.

DOES ARTIFICIAL SWEETENER NEED HASHGACHA FOR PESAH? Generally speaking, yes, it does. Plain saccharin tabs need no hashgacha.

DOES APPLE CIDER VINEGAR NEED PESAH CERTIFICATION? Yes.

WHAT IS THE STATUS OF VINEGAR? Unless it is certified kosher for Passover, it isn't!

ARE JALAPENOS IN THE CAN OR JAR KP? They would need Passover certification.

WHAT SPICES ARE KP? In general, spices need Passover certification because of the ways in which spices are dried, cured, and produced. In addition, some spices are sprayed with a Hametz spray to make them dry better and more quickly. Hence, spices need certification. Some years, there are spices that are acceptable without special Passover certification. When that is the case, we shall make the information available to you.

### **OILS**

WHAT IS THE STORY WITH EXTRA VIRGIN OLIVE OIL? It doesn't need special Passover certification. (only true of 100% extra virgin oil that is already labelled kosher.)

IS CANOLA OIL KP? It certainly can be.

WHAT ABOUT SAFFLOWER OIL? It needs P certification. Look for Hollywood brand in the regular oil dep't of your super market. It often hides there!

## **MISCELLANEOUS**

WHAT IS THE STATUS OF GUAR GUM, CAROB BEAN GUM, AND CARRAGENUM? They need Passover certification.

IS FLAX SEED KOSHER FOR PASSOVER? Yes- in all forms: raw, dry, or bleached.

IS METAMUCIL KOSHER FOR PESAH? The unflavored kind is acceptable. The capsules are fine, too.

## **FOODWARE**

DOES ALUMINUM FOIL NEED P CERTIFICATION? No. (Actually, it never needs certification.)

DOES WAX PAPER NEED P CERTIFICATION? No. According to some authorities, it does need kosher certification. It does not need Passover certification, however.

## **II. KASHERING:**

### **FOODWARE**

DOES THE MIKVEH MAKE DISHES KOSHER FOR PASSOVER? No, it does not.

HOW DO I KASHER SILVERWARE? After not using the silverware for at least 24 hours, immerse it piece by piece in boiling water. You might want to use a nylon stocking bag to make it easier. Heavy duty rubber gloves are helpful, too.

HOW DO I KASHER GLASSWARE? There are three ways. One way (and we do not suggest you do this) is to immerse it in boiling water. Sephardim simply wash glass to make it kosher for Pesach. Many Ashkenazim follow the Sefardi custom. The other is to do the three day dunk. Fill a large tub or basin with water from the tap. Hot, cold, tepid- it matters not. Put the glassware into the tub of water and make sure that it is totally immersed. After 24 hours, drain the water and refill. After another 24 hours, drain and refill. After another 24 hours, drain the water, and you are done. Among commentaries, the Terumat Hadeshen stands out for not allowing glass to be koshered at all. In Israel, more and more Ashkenazi rabbis are calling for simple washing.

HOW DO I KASHER CORNINGWARE? First of all, note that Corning BAKE ware may NOT be kashered for Pesach. In general, the rule regarding Corningware is: If it has been used for heating/cooking foods, then it has to be kashered in heat over 750 degrees. If it has NOT been used to heat/cook foods, it can be kashered by either the three day dunk or by boiling.

### **OVENS & STOVES**

HOW DO I KASHER A SELF CLEANING OVEN? Turn on the self-cleaning cycle. Go drink some coffee and come back in four hours. Voila!

HOW DO I KASHER THE OVEN IF IT'S NOT SELF-CLEANING? Minutely and fastidiously scrub and then scrub some more until the inside shines. Take out the racks and scrub them until they shine again. Put the racks back in the oven and put the oven on broil for one hour. The bottom line is: do the best job you can do.

HOW DO I KASHER A CONTINUOUS CLEANING OVEN? The only way to do this kind of oven is just the same way we clean any regular oven. Care should be taken, however, as many continuous cleaning ovens can be ruined by caustic cleansers. Check with the manufacturer's instructions, first.

HOW DO I KASHER A MICROWAVE OVEN? Remove the inside tray and put it away for the holiday. Replace with a new one. Then, very carefully wash the interior of the unit. Once clean, put a bowl of water inside the oven. Nuke the water until it boils and the interior of the oven is covered with condensate. Then move the bowl and nuke again. When the interior is thoroughly wet, the unit is kosher for Pesach.

HOW DO I KASHER A GLASS TOP RANGE? If it is Corning, Halogen, Radiant, or Ceran: turn on the heat until the top is hot enough to do "libun kal," i.e., it is hot enough to ignite a piece of tissue placed on it when the unit is turned off.

HOW DO I KASHER THE TRIVETS ON THE STOVE TOP? Clean them very carefully. Put them back on the stove top and turn on the gas or the electric full out for twenty (some say 30) minutes.

## **DISHWASHERS & TABLE TOPS**

HOW DO I KASHER THE DISHWASHER? There are different opinions about this. "Everyone" says to wash out the interior and scrub it with a brush and remove the racks and run two full cycles to kasher the dishwasher. Some people feel that the racks cannot be made kosher for Pesach, so they put in new ones (or racks they use only for Pesach.). Others say to scrub the racks very carefully and then put them in the machine while you are running the two koshering cycles. Still others say metal racks need only be cleaned and then run through two cycles. Others say one cycle. Others say that rubber can be made KP. Some do not accept that. We follow a simple solution- we store chametz in the dishwasher over Pesach. **Halachically, all that is needed, however, is to run a full cycle with soap and then you can use the dishwasher on Pesach.**

HOW DO I KASHER A GRANITE TOP COUNTER? Use boiling water. Pour it all over the counter. Mop the floor.

CAN LUCITE BE MADE KOSHER FOR PASSOVER? There are two opinions: one says yes, the other says no. We are of the opinion that because Lucite is hard plastic, it can be made kosher for Pesach by immersion in boiling water.

## **MISCELLANEOUS**

HOW DO I KASHER MY YEAR 'ROUND BLECH? According to Ashkenazic custom, we do not use our year 'round blech on Pesach (even with kashering). Ashkenazic custom is to use a strictly for Pesach blech.

HOW DO I KASHER A HAND-HELD (NOT ELECTRIC) CAN OPENER? First clean it well. Don't use it for 24 hours. Immerse it in boiling water.

HOW DO I KASHER MY DENTURES FOR PASSOVER? Although the temptation to say gargle with boiling water is strong, the truth is just clean them. Some people do pour boiling water over the dentures- but put them in the sink or in a cup first! We do not recommend using boiling water on your dentures. Just clean them carefully.

## **III. MEDICINES / COSMETICS / CLEANERS:**

### **MEDICINES**

Check the various lists. The bottom line regarding meds is that many people have a custom to not use pills containing hametz unless there is no acceptable alternative. Many people believe that if it is a pill that is swallowed, it need not be kosher for Passover. We concur. We do note, though, that all insulins and all heart meds (as of now) are kosher for Passover. Please note that elixirs are always chametz and are NOT acceptable on Passover.

### **COSMETICS**

As this is a generalized listing, it is not possible for us to list cosmetics here. We do, however, believe that there is almost never an issue with cosmetics.

### **CLEANERS**

ARE SCOTCHBRIGHT PADS KOSHER FOR PASSOVER? Yes

IS COMET KOSHER FOR PASSOVER Yes.

WHAT IS THE STATUS OF O-U CERTIFIED CLEANING LIQUIDS? They are all kosher for Passover.

## **MISCELLANEOUS**

I WILL BE AWAY FOR PESAH, WHEN DO I DO BEDIKAT HAMETZ? Just before you leave home.

IS THERE A RESOURCE FOR VEGETARIANS? Indeed, there is. The best collection of Kosher for Passover recipes (including veggie) can be found at: [www.kosher4passover.com/recipes.htm](http://www.kosher4passover.com/recipes.htm)

## **IV. THE FINAL WORD:**

Here at the UTJ, we are always available to answer your Kashruth questions- at Pesah time and all year around, too. Feel free to email your questions to [kosherxusrabbi@gmail.com](mailto:kosherxusrabbi@gmail.com)

*This monograph was written by Rabbi Jeffrey Rappoport. Editing and formatting was done by Rabbi Seth Gordon.*