

Zoom



*Into
Passover*

March 21, 2021

Dear RTFH family,

It feels like just yesterday when we were all together for Zoom into Chanukah. Now Spring is here, and we are celebrating Passover together. When we were asked to Co-Chair this event, we knew this was an opportunity that we could not "Pass Over." We received wonderful feedback from our last event and have used it to make this one even better. We've added more Adult Ed choices, more cooking workshops and lots of programs that will be fun for everyone. And make sure to check out the attached Recipe Booklet, made possible by our fellow congregants.

Please take an opportunity to read through the booklet to see which activities you would want to participate in at Zoom into Passover. It is also important that you and your family members have the materials needed to participate in the activity.

We wish all of you a sweet, healthy, and happy Passover. And while the usual way to end a seder is with the words "Next year in Jerusalem", we'd like to give us all the option to say, "Next year in our homes surrounded by all the people we love."

We are grateful to so many people for their help in planning this special day. Many thanks to:

- Rabbi Kaiserman, for giving us the opportunity to co-chair this exciting celebration together.
- Cantor Emily and Faye Gilman for their guidance and support in helping to organize the day.
- The Zoom Into Passover committee for their brilliant brainstorming; we have enough ideas to cover us until 2022 (but we hope not...)

Chag Pesach Sameach!
Stephanie Lazarus
Judy Sennesh



Zoom Link:



This is the only link you will need for the entire day!

Zoom Link for Zoom Into Passover

Time: March 21, 2021 @ 9:00am Eastern Time (US and Canada)

Join Zoom Meeting

<https://us02web.zoom.us/j/85166655917?pwd=RTh3SGdLSU5Ed01iU0JrL3dCajJ3Zz09>

Meeting ID: 851 6665 5917

Passcode: ZIP2021

Dial by your location

+1 646 558 8656 US (New York)

Meeting ID: 851 6665 5917

Find your local number: <https://us02web.zoom.us/j/85166655917?pwd=RTh3SGdLSU5Ed01iU0JrL3dCajJ3Zz09>

Schedule:

9:00am – 9:25am

Welcome and Introduction to *“Choose your own Breakout Room”*

9:30am - 11:50am

Choose your own Breakout Rooms!



9:30am - 10:00am Selections

<u>Session:</u>	<u>Audience:</u>	<u>Directions and/or supplies:</u>
1. Read Aloud and Finger Puppet Making	ages 3-6	Page 13-15
2. Improv Central	1 st – 4 th grades	Page 8
3. Make your own Seder Plate and Afikomen Bag	2 nd – 4 th grades	Page 8-9
4. Don't "Pass Over" Game Mania	5 th - 7 th grades	Page 8
5. Passover Kahoot!	5 th - 7 th grades	Page 13
6. How to Make Passover Fun for Kids	Adults	Page 8
7. Passover Surprise – Things you didn't know about Passover	Adults	Page 13
8. Let's "Horseradish" Around	5 th - 12 th grades	Page 8
9. "Lettuce Talk"	Adults	Page 8



10:05am - 10:35am Selections

<u>Session:</u>	<u>Audience:</u>	<u>Directions and/or supplies:</u>
A. Make your own Matzah Cover	ages 3-6	Page 9
B. Passover Mad Libs	1 st – 4 th grades	Page 13
C. Passover Escape Room	1 st – 4 th grades	Page 13
D. Improv Central	5 th - 7 th grades	Page 8
E. Taboo	All ages	Page 15
F. Mmmm Macaroons - I'm a Macaroon in a cookie cutter world	All ages	Page 10-11
G. Melodies of the Seder	Adults	Page 10
H. Let's "Horseradish" Around	5 th - 12 th grades	Page 8
I. "Lettuce" Talk	Adults	Page 8



10:40am - 11:10am Selections

<u>Session:</u>	<u>Audience:</u>	<u>Directions and/or supplies:</u>
10. Don't "Pass Over" Game Mania	K - 3 rd grades	Page 8
11. Passover Charades	K - 5 th grades (and parents)	Page 11
12. Passover "Eggs"periment	4 th - 6 th grades	Page 11-13
13. Culinary Class	6 th - 9 th grades	Page 6-7
14. Modern Day Plagues	6 th grade and Up	Page 11
15. Improv Central	Adults	Page 8
16. Test some New Charoset	Adults	Page 15-16
17. Let's "Horseradish" Around	5 th - 12 th grades	Page 8
18. "Lettuce" Talk	Adults	Page 8



11:20am- 11:50am Selections

<u>Session:</u>	<u>Audience:</u>	<u>Directions and/or supplies:</u>
J. Culinary Class	3 rd – 5 th	Page 6-7
K. Why do we have Miriam's Cup? Let's make one!	7 th grade and Up	Page 16
L. Dance Part"Sea"y	all ages	Page 8
M. Don't "Pass Over" Game Mania	all ages	Page 8
N. Taboo	all ages	Page 15
O. Passover Mad Libs	all ages	Page 13
P. Blessing after the Meal	Adults	Page 6
A. Let's "Horseradish" Around	5 th - 12 th grades	Page 8
B. "Lettuce" Talk	Adults	Page 8

11:50 am

Community Passover Celebration

Session Information:

Blessing after the Meal (*Bikrat Hamazon*)

- ★ When in community and celebration, Jews make the Blessing after Meals a public prayer, as we will do after our community Seder. Why do we spend so much more time saying thank you *after* the meal, instead of before? We will focus on this prayer, and the Jewish perspective on gratitude and blessing.



Culinary Class

- ★ We are excited to be partnering with [Berkshire Hills Eisenberg Camp](#) for these virtual culinary classes for our community. Berkshire Hills is on a beautiful 640 acre property in Copake, NY. They run a Culinary Camp, a Children's Camp and a (May/June) Vacation Rental program for families. As you are thinking about your spring and summer plans, I hope you will take a look at all Berkshire Hills has to offer. They have all kinds of information [online](#) or you can [register](#) for their next virtual parlor meeting on March 17th at 7:30pm or just call them at (914)693-8952.
- ★ Join Zoom Meeting
 - <https://us02web.zoom.us/j/82962580561>
 - Meeting ID: 829 6258 0561
 - +1 646 558 8656 US (New York)

<http://www.bhecamp.org/culinary-camp>

Continue to next page for recipe.



Passover Desserts Workshop

Sunday, March 21st

10:40am - 11:10am Grades 6-9

11:15am - 11:45am Grades 3-5

Chocolate Brownie Cookies

Yield: Makes 2 dozen

Ingredients

- 3 cups powdered sugar
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon kosher salt
- 2 large egg whites
- 1 large egg
- 4 ounces bittersweet chocolate, chopped
- 3 tablespoons cacao nibs*

*can be omitted or replaced with nuts, seeds, or additional chocolate pieces.

Preparation

1. Place racks in lower and upper thirds of oven; preheat to 350°F. Whisk powdered sugar, cocoa powder, and salt in a large bowl, then whisk in egg whites and egg; fold in chocolate and cacao nibs. Spoon batter by the tablespoonful onto 2 parchment-lined baking sheets, spacing 2" apart.
2. Bake, rotating sheets once, until cookies are puffed, cracked, and set just around the edges, 14–16 minutes.
3. Transfer baking sheets to wire racks and let cookies cool on pan (they'll firm up).
4. **DO AHEAD:** *Cookies can be baked 3 days ahead. Store airtight at room temperature.*

Dance Part"Sea"y

- ★ Come shake your tushy til we part the Sea! You'll need lots of room to dance around!

Don't "Pass Over" Game Mania

- ★ Come play virtual games and have a good laugh celebrating Passover customs and rituals.

How to Make Passover Fun for Kids

- ★ Want to make the Seder more *egg*-citing? We will discuss ways to make the Seder more interactive and cooler for kids of all ages.

Improv Central

- ★ Let your inner actor out for the day. Come play improvisational games with a Passover theme.

Let's "Horseradish" Around

- ★ Kids, pop in for a Passover chat. The only thing on the agenda is fun!

"Lettuce" Talk

- ★ Adults, come join us for a Passover chat. The only thing on the agenda is fun!

Make your own Seder Plate and Afikomen Bag

- ★ You *matza* have a seder plate and afikomen bag for Passover. Join us and make your own to use on your Passover Table or as a decoration!
- ★ *Supplies:*
 - Paper plate (or piece of paper cut into a circle)
 - Several sheets of plain paper
 - Tape (recommended) or glue or stapler
 - Scissors
 - Coloring materials (crayons, colored pencils, markers, etc.).
- ★ You can also use *fabric* for the Afikomen bag. Make sure to bring a stapler if you are using fabric.
- ★ If you want, you can print the sheet below.



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Make your own Matzah Cover!

- ★ Time for arts and crafts! Let's get ready for Passover and make your own Matzah Cover.
- ★ Supplies:
 - Piece of paper
 - Something to color with
 - Any decorations you want.

Melodies of Seder

- ★ We will listen to and learn Seder melodies from different communities, some of which will be sung at our Temple Seder this year! No professional music degree required, just a willingness to hear and learn traditional songs sung differently and the desire to make a joyful noise.

Mmmm Mmmm Macaroons - I'm a Macaroon in a Cookie-Cutter World

- ★ I'm a macaroon, not a macaron in a flourless world! Come make macaroons and learn some baking secrets from Chef Josh.

How to Make the Easiest Coconut Macaroons

Makes about 24 cookies

What You Need

Ingredients

3 cups sweetened, shredded coconut
4 large egg whites
1/2 cup sugar
1 teaspoon vanilla or almond extract (see Additional Notes)
1/4 teaspoon salt

Equipment

Baking sheet
Silpat or parchment paper
Mixing bowl
Whisk
Mixing spoon

Instructions

1. **Preheat the oven to 350°F.** Place an oven rack in the bottom third of the oven and preheat to 350°F. Gather all your ingredients and equipment.
2. **Toast the coconut (optional).** For deeper coconut flavor and extra-crispy macaroons, spread the coconut on the baking sheet and toast for about 5 minutes, or until *just barely* starting to show some color. Let cool slightly before using.
3. **Whisk the egg whites, sugar, vanilla, and salt.** Combine the egg whites, sugar, vanilla, and salt in a mixing bowl. Whisk until the whites and sugar are completely combined and the mixture is frothy.
4. **Combine the coconut and egg white mixture.** Pour the coconut over the egg white mixture and stir until the coconut is evenly moistened.
5. **Shape the macaroons.** Line the baking sheet with a silpat or parchment. With wet hands to prevent sticking, shape the coconut mixture into small balls about 1 1/2-inches in diameter. Space them an inch or so apart on the baking sheet.

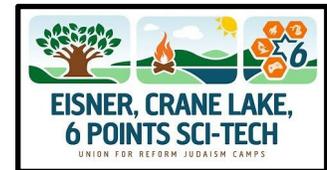
6. **Bake the macaroons for 15-20 minutes.** Bake the macaroons until golden, 15-20 minutes.
7. **Cool the macaroons.** Let the macaroons cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely. Macaroons can be kept in an airtight container for up to a week.

Modern Day Plagues

- ★ **The plagues we say in the Passover Seder may seem abstract and distant to us. The Social Action Team will lead a discussion about some of the modern “plagues” that challenge us and how Reform Judaism guides us in responding to these challenges. We will focus on some current areas of social justice and use information from the URJ’s Religious Action Center to identify actions we can take right now.**

Passover Charades

- ★ **You’ve played charades with movies and tv shows; but have you ever played charades with the Rabbi and Sadie? I wouldn’t Pass-over this opportunity!**



Passover “Eggs”periment

- ★ **Passover is the most egg-citing holiday we have all year! Join us for three egg-cellent activities that won’t leave your brain scrambled!**

Total Materials: 1 hard-boiled egg and 1 raw egg. Might not be a bad idea to have a backup of each though.

Materials

- Hard-boiled egg (still in the shell)
- Raw egg (in shell)

Experiment 1 - Inertia

The principle of inertia – Newton’s 1st law – an object in motion tends to stay in motion. Energy cannot be created or destroyed; it can only be transferred.

Start with your raw egg. First thing we’re going to do is place our raw egg on the counter/table and spin it like a really delicate dreidel! Give it a good amount of speed!!!

Let your egg spin for 3 seconds and then place a finger on top of the egg to stop it, but don’t try to stop it for too long. Just put light pressure on the egg with your finger and release (1/2 a second maximum).

1. Does the egg stop or keep going?

2. Why do you think it did that?

Repeat this experiment with your hard-boiled egg, same exact procedures.

1. What did this egg do, did it stop or keep spinning?

2. Did the two eggs do different things? If so, why? If not, why not?

When your egg is spinning, it is transferring kinetic energy from your hands to the shell to the inside liquid parts. When you stop the egg, the inside parts are still spinning. When your finger is trying to stop the egg, you're putting potential energy onto the eggshell (trying to stop the spinning), but the kinetic energy inside is greater, so the raw egg will keep spinning.

Experiment 2 – Indestructible Egg

Materials

- Same raw egg as before!

Have you ever noticed how chickens sit on their eggs all the time and they never seem to break? It's because they're indestructible*. The structure of an egg allows it to hold more weight than you might think!

WARNING: Failure to follow the following directions exactly will lead to your egg breaking! Check your egg for cracks before you proceed.

Place your egg vertically (as tall as it can be) between your thumb and pointer fingers. Give it a squeeze. Now give it a harder squeeze. Even harder! How cool is that?! Now, why do eggs do that? Good question, it has to do with the inside structure of the egg. The shell has an intricate arch structure that distributes weight throughout. Think about arches you've seen on bridge structures – they're pretty sturdy right? Same thing with the eggs!

Experiment 3 – Standing Egg

Materials

- Same raw egg as before (if it hasn't cracked by now)

Fact: you can always stand an egg on its end.

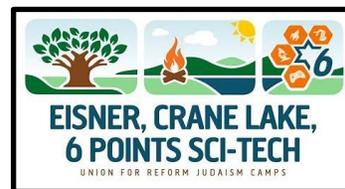
Myth: you can only do it on the Vernal Equinox.

This experiment focuses on the imperfections on an egg's surface. Their shells are not perfectly smooth, because nature is not perfect.

First thing gently hold the egg in one hand and use your other hand to lightly search the surface of the egg for any small bumps, grooves, or divots.

Position your egg vertically, with the wider end down on the bottom, and your fingers holding the top for balance.

Slowly release pressure on the egg while it's on the table, and maybe, hopefully, it will balance! If it won't, don't worry! You can try it with a different egg and see if it works.



Passover Escape Room

- ★ Escape Rooms are wildly popular lately, and we're throwing it back to one of the earliest escape stories we can think of - *The Exodus!* Put on your thinking caps, gather your flocks, and don't forget your unleavened bread for our *Deliver Us: Passover Escape Room!*
- ★ Supplies: a few pieces of paper and something to write with.

Passover Kahoot!

- ★ How fast can you press a button? Come join ToFHY as you "zoom off" in a friendly trivia competition.
- ★ Supplies: Access to a phone or tablet in addition to the device you are using to access Zoom.

Passover Mad Libs

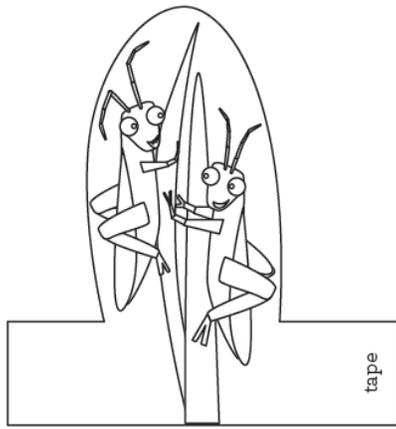
- ★ Try your hand at creating the story of Passover...*Mad Lib* style!

Passover Surprise - Things You Didn't Know about Passover

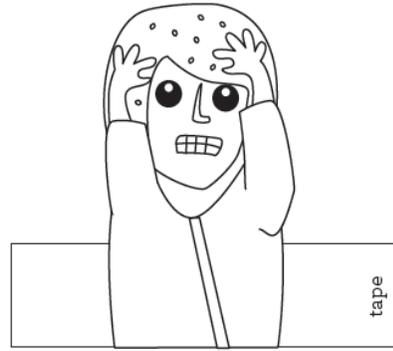
- ★ Are you a trivia *buff*? Well, this is the session for you! Find out little known facts about Passover that you can share at your Passover gathering.

Read Aloud and Finger-Puppet Making

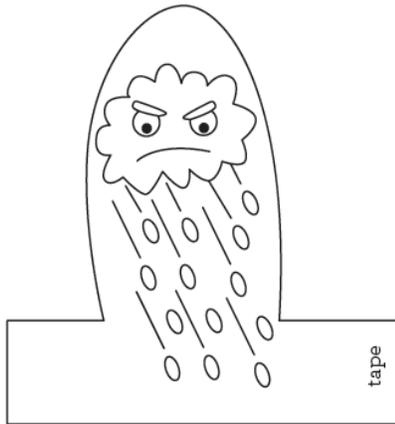
- ★ Come and hear a story about Passover and then make finger puppets to use at your seder.
- ★ Supplies:
 - print out puppets
 - crayons
 - scissor
 - tape



Locusts



Lice



Hail

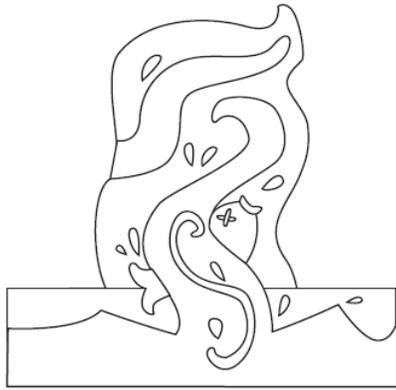


Death of Cattle

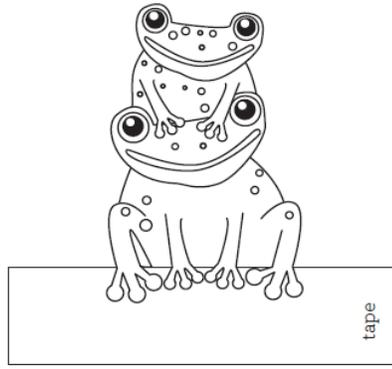


Death of the Eldest Son

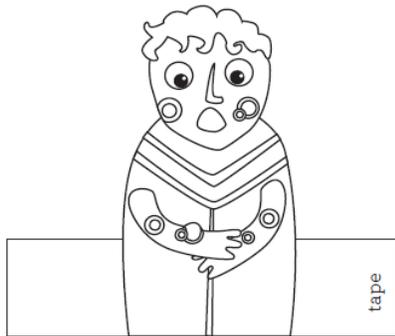
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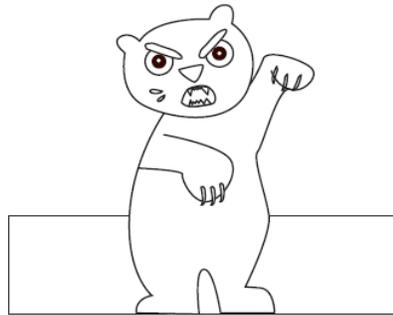
Blood



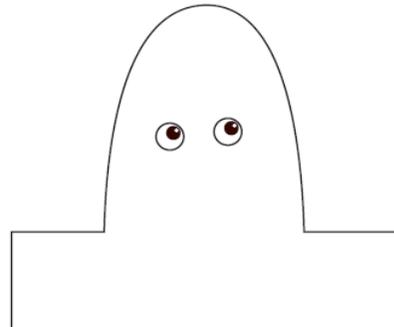
Frogs



Boils



Wild Animals



Darkness

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Taboo

- ★ How well do you know your Passover words? Come see what words are *taboo* in this version of the game.

Test Some New Charoset

- ★ Are you still serving that *same* Charoset year after year? Come learn how to make a new recipe that your family will love! All you need is a knife or food processor and the ingredients below.

Kathy's Charoset Recipe

Ingredients:

Dates
raisins
apple

walnuts
wine or grape juice.

Amounts: Some of this, some of that. Or a pinch of this and a dash of that. More information during the session.

Phyllis' Quick and Easy Ashkenazi Charoset

½ cup walnuts
3 large apples, peeled and cored
2 or 3 tbsp. sugar or honey
1 tsp. cinnamon
1/3 cup sweet red wine or grape juice

Food processor

Steel Knife: Process nuts for 6 to 8 seconds, until coarsely chopped. Empty bowl. Add apples which have been cut in chunks. Process until minced. Add the nuts and remaining ingredients and blend.

Yield: about 2 ½ cups. Refrigerate mixture until serving time.

Why do we have Miriam's Cup? Let's make one!

- ★ Miriam and the Israelite women led the community in song at the Red Sea. When they left Egypt, they brought musical instruments to celebrate their freedom from slavery and the parting of the sea. At our Seder tables, we can recognize their bravery and leadership. Come sing, learn, and make a *Miriam's Cup* for your Seder table.

- ★ **Supplies:**

Glass or clear plastic cup (wine glass, water goblet, spice container)

Tissue paper (different colors)

Glue (any water-based glue that dries clear, such as Elmer's or craft glue)

Small cup for glue diluted 1:1 in water

Soft paintbrush

Optional: Permanent Markers (thin & thick)

Tambourine / percussion instrument