

# שופר

## The Shofar

March  
2022/5782





# Dayyeinu

by Rabbi Rob Scheinbeg

**One of the best-known** parts of the Seder is certainly one of the most unusual: the song or prayer called "Dayyeinu." It is perhaps the best known of all Passover melodies.

**This is the song** that expresses thanks to God for each of the various steps of the process of the Exodus from Egypt. After each step, we say "Dayyeinu - It would have been enough for us." "If God had taken us out of Egypt, but not imposed justice upon the Egyptians - It would have been enough for us. If God had given us the Mannah in the desert, but not given us the gift of Shabbat, it would have been enough for us." Etc. The problem is that some of the lines of Dayyeinu just seem completely illogical.

**For example, I think of the line,** "If God had split the Red Sea for us, but not led us through on dry land, Dayyeinu. It would have been enough for us." Really now! I'm not sure that would have been quite enough for me. To have the opportunity to see this dramatic miracle - the splitting of the Red Sea - but not to actually cross the sea.

**I imagine** that would have been somewhat disappointing. Somewhat insufficient. Then again, perhaps a line such as this highlights the very counter-intuitive nature of the attitude expressed in Dayyeinu. It may seem like one of the simplest of all Passover songs - and it is a perennial hit with the toddlers and pre-schoolers in our community! - but like most of Jewish liturgy, it packs a sophisticated message.

**The Dayyeinu mentality** is a counter-intuitive mentality. It's hard to say 'it would have been enough.' I get the sense that most people have a hard time saying that anything that they have is really enough for them. Whether we're talking about money, or possessions, or honor or prestige, or love and affection, or happiness or good fortune, couldn't we always use more? And as long as we could use more, it's not really enough yet.

**A prayer like Dayyeinu** reminds us to do as honest an assessment as possible of what we truly need, and of what we merely desire. If we have what we truly NEED, then we can say Dayyeinu, it would have been enough. And we can express honest appreciation for everything we have that is in excess of that bottom-line need.

**It takes some degree of effort** to train ourselves to see the world as a collection of blessings for which we are grateful rather than as a collection of disappointments and unfulfilled expectations. This is one of the most important concepts in Jewish prayer.

**You may know that I love to quote** from the Talmud: "hayyav adam levarech me'ah brachot be-chol yom." "Each person ought to say 100 blessings each day." (Menahot 43b) The Talmud asserts that we can discipline ourselves to identify 100 miracles in our lives each day, and even on a difficult day we can find moments of happiness and satisfaction, wondrous moments that surpass our expectations.

**A problem with this** Dayyeinu perspective is that when we reduce our expectations of what we are going to get from the world, we have the potential to inhibit our reaching and striving. We have the potential to become complacent, merely taking whatever life circumstances are thrown to us. I have certainly met some people who take the Dayyeinu ideal to an extreme. Their attitude is always, "God will provide. And whatever God will provide will be enough."

**I would say,** however, that Dayyeinu is not about reducing our desires or inhibiting our dreams. Rather, it reminds us that we ought to express gratitude whenever our dreams ARE fulfilled, just as it reminds us that in our lifetimes, a good portion of our dreams may NOT be fulfilled. For example, we each probably set out to achieve far more than we will actually be able to achieve in our lifetimes. But when this happens, we ought to still express gratitude even for our partial blessings.

**You may know** that one of the traditional Jewish names for God is “Shaddai.” In the Talmud (Hagigah 12a), one rabbi, Resh Lakish, explains that the name Shaddai is related to the Hebrew word “dai,” which means ‘enough.’ (This is the word that “Dayyeinu” is based upon.) Resh Lakish explains, God says, “Ani hu she-amarti le-olam dai.” God says, “I’m the one who said ‘dai’ to the world. I’m the one who said ‘enough’ to the world.”

**God could have continued the process** of creation, making a bigger world, or a more elaborate world. But I imagine that on that first Friday afternoon, as Shabbat approached, God said “dai.” Enough for now. Perhaps not everything is exactly as I might have preferred. Perhaps there is still much work to be done. But it is still a world full of blessing. Despite its lack of perfection, it will suffice. It is enough.

**Perhaps when we sing “Dayyeinu” at the seder**, we are emulating God’s capacity to look at something incomplete or imperfect, and to see it as incomplete or imperfect, but also to see it as saturated with blessing. Perhaps this is part of what we mean when we refer to looking at the world with Jewish eyes.

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## *From the Front Cover:* **Reflections on Day Six**

A new stained glass window was installed last month in our sanctuary - **Reflections on Day Six**. There’s Daniel in the lion’s den in the top panel, bottom right shows Rebecca watering the camels, and in the lower left there’s a ram caught in a thicket.

The animals rendered in white are all boarding the ark. If you look carefully in the lower right corner of the top panel you will see Noah and his wife. Many thanks to Susie Klein for creating another masterpiece, and to all the USH members who worked on this window!

To view a slide show featuring all of our stained glass windows, please visit <https://www.hobokensynagogue.org/stained-glass-windows/>.







# **BACK TO SHUL, Y'ALL**

**by Jeremy  
Morley**



**Covid made us lazy.** We stopped socializing. We stayed home where it was safe. We met on Zoom because that was the best we could do. **And our “get out and enjoy people” muscles atrophied.**



**But that was then,** and this is now.

**For most of us, it's now safe in shul.** Yes, we're still masking -- at least for now.



**But we're enjoying** kiddush inside without masks to eat (and masking otherwise) and kiddushing outdoors in the Spring weather mask-free.

**We just had** our first Sunday brunch in the social hall in two years.

**And we're enjoying** services that are completely in-person, with Zoom available also.



**So now it's time to come back to shul. And to renew the habit of reveling in each other's company, enjoying our inspiring services, and participating in our great community.**





## Chag Purim Sameach!

On March 9, the Mishloach Manot Assembly Team got back to work in the synagogue's balcony and created 385 gift bags for USH members as part of our annual Purim celebration. After a break from being in our traditional space last year due to pandemic considerations, the team was happy to be at their usual stations at the long assembly table, filled with sweet treats and Purim masks.

Big thanks to Louise Kurtz, Ritual Chairperson, who heads the annual event, and volunteers Merry Firschein, Karen Jurman, Andrew Heiden, Susie Klein, Becky Cohen, Jane Klueger, Rochelle Ohring, and Hope Koturo.





Submitted by Rochelle Ohring

## Sweet and Sour Meatballs

M. Zuckerman

2 pounds ground beef  
2/3 cup matzoh meal  
1/2 cup water  
2 eggs, slightly beaten  
1/2 cup minced onions  
1 teaspoon salt  
1/4 teaspoon pepper

### Sweet-Sour Sauce:

1 large onion, diced  
1/2 cup lemon juice  
1 cup sugar  
11-ounce can tomato-mushroom sauce  
1/2 cup water

- Combine beef, matzoh meal, water, eggs, minced onions, salt and pepper, Shape into meatballs.
- Combine sauce ingredients and bring to a boil. Add meat balls. Reduce heat and simmer about one hour. Serves 6.

## Lena Price's Fruit Fritters

Diane Price

*Can't have family seder without them!*

1/3 cup shortening or margarine  
1/2 cup cake meal  
1/2 cup sugar  
1 cup orange juice  
1 cup chopped nuts

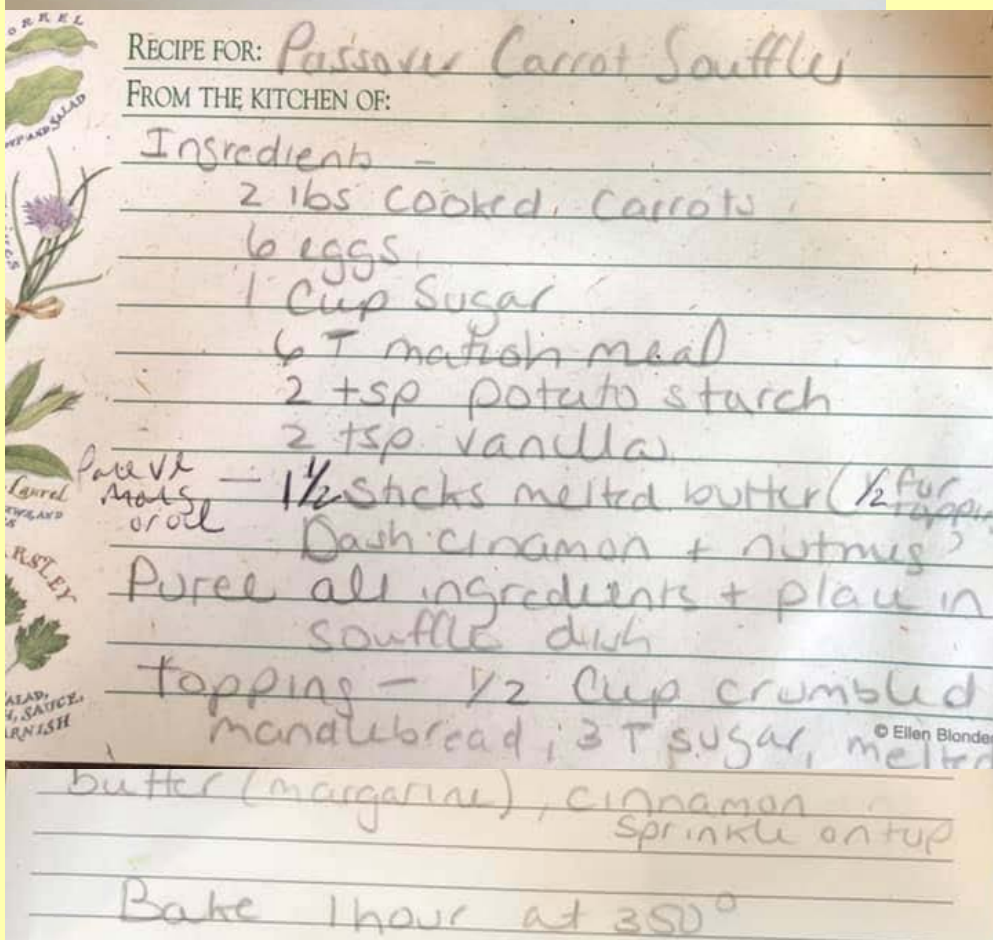
2 cups dried prunes and apricots, cooked,  
coarsely chopped  
1 cup diced, fresh banana  
1/2 cup matzo meal  
1 egg  
2 tablespoons water

- Melt shortening and add cake meal and sugar until well blended. Remove from heat and gradually stir in orange juice.
- Bring to a boil, stirring, and boil 1 minute. Remove from heat and stir in nuts, prunes, apricots, and banana. Chill thoroughly.
- Shape into patties and roll in matzo meal. Combine egg and water. Dip patties into egg mixture and then roll in matzo meal again.
- Fry until brown. Freeze. Reheat at 250°F for 20 minutes. Makes a dozen or more.

# USH Members Share Favorite Pesach Recipes

Passover begins April 15th and members of our community are helping with preparations by sharing some of their favorite recipes for Pesach.

**Special thanks** to  
Rochelle Ohring for sharing  
several of her family  
favorites (pages 6 & 7)  
Jeremy Morley (page 8)  
Lisa Zablocki (page 8)  
Audrey Merwin & Barry  
Grossman (page 9)  
Karen Leonardi (page 9)  
Ruthy Tyroler (page 10)  
Merry Firschein (page 11)





## Apple Farfel Kugel

Very delicious!

Terri Wick

- 3 apples, peeled and coarsely chopped
- 2 teaspoons cinnamon
- 6 eggs, beaten
- 1/4 teaspoon salt
- rind of 1 lemon, grated
- 3/4 cup brown sugar
- 4 tablespoons oil
- 1/4 teaspoon nutmeg
- 3 cups farfel, soaked and drained

- Mix all ingredients.
- Grease a 9 x 13-inch pan. Bake 45 minutes to one hour in 350°F oven. Serves 12-14.

## Farfel Mold

Trudy Col

- 2 cups matzoh farfel
- 2 eggs, beaten
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 3 tablespoons butter, melted
- 2 cups grated and peeled apples
- 3/4 cup white raisins

- Cover farfel with hot water. Drain.
- Add beaten eggs, sugar, salt, cinnamon, butter, apples, and raisins.
- Bake in muffin tins greased with butter for 30 minutes at 350°F.



More Recipes | S

## Flourless Chocolate Cake Ideal for Passover

This cake features both chocolate and cocoa; the combination gives it a rich, dark color, and delectable chocolate flavor. A chocolate ganache glaze takes it over the top. And, since it contains neither eggs nor leavening, it's perfect for Passover. Step-by-step photos illustrating how to make this cake are available at [Bakers' Banter](#), our King Arthur blog.

### Cake

- 1 cup (6 ounces) chopped semisweet chocolate or chocolate chips
- 1/2 cup (1 stick, 4 ounces) unsalted butter
- 1/2 cup (3 1/2 ounces) granulated sugar
- 1/2 cup (2 ounces) confectioners' sugar
- 2 teaspoons vanilla extract
- 1/8 teaspoon salt
- 1 to 2 teaspoons espresso powder, optional (used 1 1/2 t.)
- 3 large eggs
- 1/2 cup (1 1/2 ounces) unsweetened cocoa powder, Dutch-process preferred

### Glaze

- 1 cup (6 ounces) chopped semisweet chocolate or chocolate chips
- 1/2 cup (4 ounces) heavy cream
- 1 teaspoon vanilla extract

### Topping

- 1/4 cup sliced almonds, toasted in a 350°F oven till golden brown, about 10 minutes

Preheat the oven to 375°F. Lightly grease an 8" round cake pan; cut a piece of parchment or waxed paper to fit, grease it, and lay it in the bottom of the pan.

**To make the cake:** Put the chocolate and butter in a microwave-safe bowl, and heat till the butter is melted and the chips are soft. Stir until the chips melt, reheating briefly if necessary. You can also do this over a burner set at very low heat. Transfer the melted chocolate/butter to a mixing bowl.

Add the sugars, vanilla, salt, and espresso powder. Espresso enhances chocolate's flavor much as vanilla does; using 1 teaspoon will simply enhance the flavor, while 2 teaspoons will lend a hint of mocha to the cake. Add the eggs, beating briefly until smooth. Add the cocoa powder, and mix just to combine.

Spoon the batter into the prepared pan. Bake the cake for 25 minutes; the top will have formed a thin crust. Remove it from the oven, and cool it in the pan for 5 minutes. Loosen the edges of the pan with a table knife or nylon spreader, and turn it out onto a serving plate. The top will now be on the bottom; that's fine. Also, the edges will crumble a bit, which is also fine. Allow the cake to cool completely before glazing.

**To prepare the glaze:** Combine the chocolate and cream in a microwave-safe bowl, and heat till the cream is very hot, but not simmering. Remove from the microwave, and stir till the chocolate melts and the mixture is completely smooth. Stir in the vanilla.

Spoon the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set for several hours before serving the cake.

Yield: one 8" cake, 12 rich servings.

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## Matzo Heath Bar Crunch

SAMANTHA MYERS

10 SERVINGS

This recipe would make the back of an envelope taste good. Imagine what it does for matzo!

- 4 to 6 pieces matzo
- 1 cup brown sugar
- (2) cup margarine sticks

- 12 ounces chocolate chips
- 1 cup chopped walnuts or other nuts

Add 1/2 t. salt to butter/sugar mixture  
"salted" candy

Line a jelly roll pan or cookie sheet with foil. If using a cookie sheet, use the foil to create an edge on the cookie sheet.

Spread matzo in a single layer over the foil. Melt one cup brown sugar with the margarine. Boil for 1 minute. Pour over matzo and bake at 350 degrees for 8 minutes. Immediately pour the chocolate chips over the hot matzo/caramel and spread to melt.

Sprinkle the chopped nuts over the chocolate.

Chill until hardened, then break into pieces. Store in an airtight container in the refrigerator.

Amount Per Serving: Calories 536		Calories from Fat 341	
Percent Total Calories From: Fat 64%		Protein 3%	Carb. 33%
Vitamin A 15%	Vitamin C 1%	Calcium 0%	Iron 9%
Nutrient	Amount per Serving	% Daily Value	
Total Fat	38 g	58%	
Saturated Fat	11 g	53%	
Cholesterol	0 mg	0%	
Sodium	220 mg	9%	
Total Carbohydrate	44 g	15%	
Dietary Fiber	1 g	5%	
Sugars	0 g		
Protein	5 g		

## PASSOVER PEACH KUGEL

Parve

- 1 pound matzoh farfel
- Boiling water
- 1 (16-ounce) can sliced peaches, undrained
- 7 large eggs
- 1 cup margarine, melted
- 1 cup sugar
- 2 tablespoons vanilla extract or 2 packages vanilla sugar
- Sugar
- Ground cinnamon

Preheat oven to 350°.

Place farfel in a colander. Pour boiling water over farfel; drain and set aside.

Drain peaches, reserving liquid.

Beat eggs in a large mixing bowl until well blended. Beat in margarine, sugar, vanilla, farfel and reserved peach liquid. Cut in several peach slices.

Pour into a greased 13- x 9-inch baking pan. Place peach slices on top, pressing down slightly into batter to prevent burning. Sprinkle with sugar and cinnamon.

Bake, uncovered, for 1 hour.

Yield: 12 to 15 servings.



## Lemon Curd

*Submitted by Jeremy Morley*

*Here is my mother's simple but great lemon curd recipe. Actually, in Engand we called it "lemon cheese."*

4 lemons  
4 eggs  
225g superfine sugar  
100g butter, diced

1. Finely grate the lemons and put the lemon rind in a microwaveable bowl.
2. Separately beat eggs with lemon juice.
3. Strain the mixture into the bowl. Stir in sugar, then add butter.
4. Cook in microwave on high for 5-6 minutes, or until it is thick, whisking every minute.
5. Remove from microwave and continue whisking until mixture is cool. It will thicken when cool.
6. Put into jars. Store in refrigerator for up to 2-3 weeks.



## Brisket....with a great Sephardic flavor!

*Submitted by Lisa Zablocki*

### Pot Roast with Orange and Dates

This recipe calls for two small roasts instead of one big one. They are easier to cook, and make for prettier slices.

#### 8 SERVINGS

2 2½-pound boneless beef chuck roasts, each about 7x4x2 inches  
4 teaspoons sugar  
3 tablespoons olive oil, divided  
1 pound onions, thinly sliced  
6 tablespoons red wine vinegar  
½ teaspoon ground allspice  
2 cups low-salt chicken broth  
1 cup orange juice  
½ cup tomato sauce  
2 cups pitted dates  
½ cup chopped fresh Italian parsley ➤

Preheat oven to 350°F. Sprinkle roasts on each side with salt, pepper, and 1 teaspoon sugar. Heat 2 tablespoons oil in heavy wide ovenproof pot over medium-high heat. Add roasts. Cook until brown, about 8 minutes per side; transfer to plate. Add 1 tablespoon oil and onions to pot. Sauté until dark brown, stirring often, about 10 minutes. Mix in vinegar and allspice; boil until reduced to glaze, scraping up browned bits. Add broth, orange juice, and tomato sauce; bring to boil. Return roasts and accumulated juices to pot. Scatter dates around roasts; sprinkle with parsley.

Cover pot; place in oven. Braise roasts 1 hour. Turn roasts over, cover, and braise until tender, about 1 hour. Tilt pot; spoon off fat from top of sauce. Cool uncovered 1 hour. **DO AHEAD** Can be made 2 days ahead. Chill uncovered until cold; cover and keep chilled.

Preheat oven to 350°F. Transfer roasts to board, scraping sauce into pot. Cut crosswise into ½-inch-thick slices; overlap slices in baking dish. Spoon sauce over. Cover; rewarm about 25 minutes.



## Matzah Brei with Smoked Salmon

*Submitted by Karen Leonardi*

*(serves 4-5 people)*

4 tablespoons of oil or butter

2-3 large shallots

Garlic clove (optional)

3-4 sheets of matzah

6-8 ozs of smoked salmon (chopped into irregular, bite-sized pieces)

4 tablespoons of cream cheese (diced)

3-4 tablespoons of fresh dill, chopped (plus more for garnish)

8 large eggs

salt and pepper (to taste)



1. Add 2 tablespoons of butter or oil to pan. Add finely chopped shallots and chopped garlic. Cook until soft and translucent. Set aside.
2. Break matzah into pieces and soak in warm water for 20 seconds. Drain. Add 1 tablespoon of butter or oil to pan; add matzah and saute until edges start to get crispy. Add shallots/garlic back to pan.
3. Whisk eggs with salt and pepper. (Remember the salmon will add saltiness.) Add 1 tablespoon of butter or oil to pan. Mix in egg mixture.
4. As egg mixture begins to set, add smoked salmon, chopped dill and diced pieces of cream cheese to pan, evenly distributed throughout mixture. Cook until eggs are fully set, stirring occasionally (cream cheese may not be completely melted - that's OK).
5. Serve with garnish of fresh dill.

**Options:** Can replace cream cheese with feta and/or saute spinach or asparagus with cooked shallots until wilted/soft, then add egg mixture.

*\*Measurements are based on preference. I don't typically measure ingredients so this is an estimate and should be adjusted based on preference of which flavors you wish to have come through.*



## Barry's Recipe for Matzah Pizza

*Submitted by Audrey Merwin and Barry Grossman*

1 cup chopped veggies (baby spinach is good)

1 4 oz. can tomato sauce

1-2 oz. (or strips) chopped mozzarella

Olive oil

2 sheets of plain matzah

Preheat oven to 400 degrees.

Lightly oil a cookie sheet. Lightly oil top side of matzah.

Sprinkle matzah with veggies and mozzarella.

Sparingly pour sauce (not much) on matzah.

Bake at 350 degrees 10-15 minutes.

*Feeds two*



Favorite part of the seder?  
The Hillel Sandwich!!! Punch it up  
with this variation on Charoset!

RECIPE FOR: *New American Charoset*

SOURCE: \_\_\_\_\_

PREPARATION TIME: \_\_\_\_\_

SERVINGS: \_\_\_\_\_

2 Granny Smith Apples  
Juice of 1/2 lemon  
1/2 cup mango, peeled & diced  
1/2 cup chopped toasted  
peanuts  
1/2 teaspoon Cinnamon  
1 tablespoon Honey  
1 tablespoon Port or Sweet Wine

Peel, core and dice apples.  
Sprinkle with lemon juice.

Place all ingredients in a  
food processor, pulse  
once or twice just to  
break up.  
Let sit for the flavors  
to meld.

by  
RuthyLysle

Charoset cookies

Submitted by Rochelle Ohring

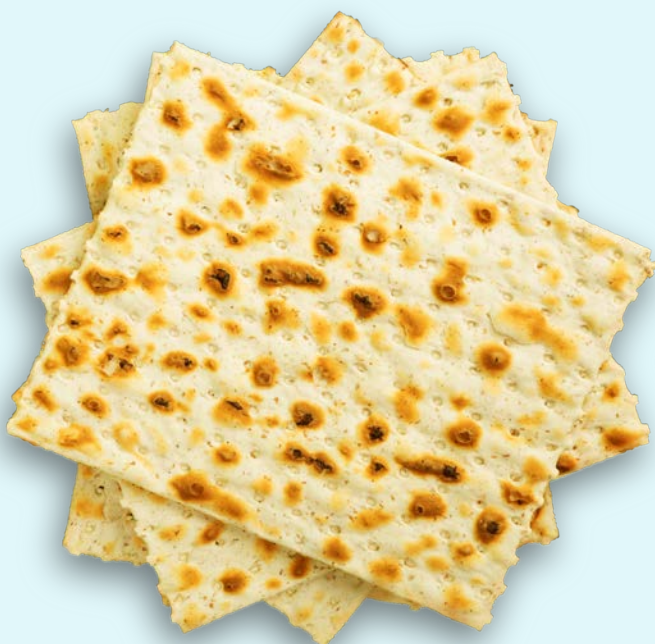
1 cups whole wheat matzo meal  
1 cups chopped whole wheat matzo  
3/4 cups raw sugar  
1 tsp cinnamon  
1/2 cup leftover charoset  
1/3 cup oil  
2 eggs  
1/2 tsp. salt  
1/2 cup chocolate chips

1. Preheat oven to 325 F.  
2. Mix all dry ingredients until combined.  
3 Add oil, charoset, eggs, salt, chocolate chips, mixing well.  
3. Drop mixture by spoonfuls onto parchment paper.  
Bake for 25 to 30 minutes, until golden brown.  
Sprinkle with confectioners sugar or drizzle with melted chocolate

And then I mixed the remaining 1/2 cup with yogurt for lunch. I added some grated fresh ginger, a little honey, a squeeze of fresh lime juice, and a good thick Greek yogurt.

What the heck do you do with leftover MATZA FARFEL?

One night of matza farfel stuffing is enough...  
YET the container is large enough to feed us  
for the whole 40 years we wandered in the  
desert! Solution.... Matza Farfel Cookies!!!



TIP! If you are not a "raisin" house use  
Chocolate chips!!!

RECIPE FOR: *Passover Mock Oatmeal  
Cookies*

SOURCE: \_\_\_\_\_

PREPARATION TIME: \_\_\_\_\_

SERVINGS: \_\_\_\_\_

1 Cup matzo meal  
3/4 Cup brown sugar  
1/2 teaspoon Cinnamon  
1 Cup matzo farfel  
1/2 cup chopped nuts  
1/2 cup Raisins  
2 eggs  
3 tablespoons melted butter  
3 tablespoons melted Crisco }  
orange combos  
make 6 tablespoons

Mix together dry ingredients,  
beat the egg + fat into the  
mixture.

Drop by rough lumps about the  
size of a small egg onto  
greased cookie sheet about  
2 inches apart.

Bake at 350° for 20 minutes.  
Let cool on wire rack.

by  
RuthyLysle



# Seder Apple Torte

Submitted by Merry Firschein

*This is my best dessert recipe for Passover. The back story is that my parents left North Jersey and retired to Florida in autumn 1999. The first thing I said was "well who will make the Seders" and my mother said, "you will." By my second Seder in 2001, I was on the lookout for a dessert that didn't use a lot of eggs because my father was watching his cholesterol. I hit the jackpot with this recipe, which uses just 3 eggs. This recipe is my adapted version of a recipe in the classic 1998 edition of "A Treasury of Jewish Holiday Baking," by Marcy Goldman.*

## Apple Layer:

5 large apples, such as Golden Delicious, peeled and sliced thin.

1 teaspoon ground cinnamon

1/4 cup granulated sugar

## Cake:

3 eggs, separated

3/4 cup granulated sugar (*I have cut out 1/8 cup with no problems to the recipe*)

1 Tablespoon Passover vanilla sugar

2 teaspoons finely minced lemon zest

1/3 cup matzoh cake meal

1/3 cup matzoh meal

1/4 cup potato starch

1/2 cup safflower oil or other neutral-tasting oil

1/4 teaspoon salt

## Topping:

1/3 cup finely chopped walnuts

2-4 tablespoons granulated sugar

2 teaspoons ground cinnamon



**Directions:** Preheat oven to 350 degrees F. Lightly grease a 9-inch springform pan. Cut a circle of parchment paper to put on the inside of the pan, which helps the cake slide onto a platter after baking. Wrap the lower part of the springform pan in aluminum foil to prevent leaks or drips.

**To make the apple layer:** Toss the apples with the cinnamon and sugar in bowl. Set aside.

**To make the cake:** In a mixing bowl, combine egg yolks, granulated and vanilla sugars, lemon zest, matzoh cake meal, matzoh meal, potato starch, and oil and blend until smooth. The batter will look dry. In a separate bowl, whip the egg whites with the salt until stiff and glossy. Loosen the batter with a couple of generous dollops of egg white. Gently but firmly fold in the remaining egg whites.

**Spoon half the mixture** into the pan (a wet spatula works well for this). Arrange the apples on top. Then cover with spoonfuls of the remaining batter. The batter is thick and sticky, and it's OK if it's spread unevenly.

**To make the topping:** In a small bowl, combine the topping ingredients and sprinkle the mixture over the cake.

**Bake for 50 to 55 minutes**, until the cake tests done: slightly browned on top and set. Cool well in the pan.





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