

# הקשר היהודי שלך

## Your Jewish Connection - Repurpose Your Lulav and Etrog

*Brought to you by the Lifelong Learning Committee*

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If you have a lulav and etrog from Sukkot, you might be wondering “What do I do with them now?” As both were used in Jewish rituals, they must be disposed of respectfully. There are several things you can do to repurpose and reuse them.

A time-honored tradition is to set aside the lulav of palm, myrtle, and willow to dry out. It is saved until Passover when many burn the lulav with leavened bread and other chametz on the eve of Passover. Go to [Chabad](#) to read about more ideas.

The online Jewish News of Phoenix recently published an article about this same topic (click [here](#)). You can take the palm leaves and before they dry out, weave them into a basket to hold havdalah spices. The myrtle, while fresh, has an enjoyable fragrance and can be included with the havdalah spices.

To learn everything you ever wanted to know about an etrog, Judaism 101 provides the details (click [here](#)). You can also learn about etrogs at the Jewish ezine, the [Tablet](#). For history, legend, and recipes, Jewish Woman International magazine has a wonderful [article](#) on etrogs.

Shivim Panim’s web site lists the “[Top 5 Uses for an Etrog after Sukkot](#)”. Different ways of turning the etrog into food is popular, with one unusual suggestion. Can you tell me what that is?



The Tablet describes several delicious ways of using your etrog (click [here](#)). Among the choices are marmalade, citron liqueur, candied and glazed etrog, and etrog-scented oil. You can also turn an etrog into a pomander ball and grow an etrog tree from the seeds (this requires patience – 4 or 5 years; check Judaism 101 for more on etrog trees).



If you want to make something of your etrog that is less time consuming, try the Etrog Cake at [Joy of Kosher](#). It includes a mixture of citrus fruit, including the etrog. If you’re thinking about etrog cookies or candies, [Emunah of America](#) has several recipes. And the [Jewish Daily Forward](#) provides a recipe for Etrog Jam.

At [Kitchen Tested](#), there are kosher recipes for Etrog Salt, Etrog Simple Syrup, and Etrog Drop Candy, which are then used in 2 cookie recipes. [JTA online news](#) offers recipes for etrog (lemon) cheesecake and banana-etrog (lemon) cake.



For a truly detailed, step by step process for Etrog Jam, check out the [TBE Mavens](#). The mavens are from Temple Beth-El in Ithaca, New York. They say that “Making superb Etrog jam is a complicated procedure that takes place over a couple of days...” and once you look this over, you’ll agree. But the end results are worth it.

Enjoy repurposing and reusing your lulav and etrog and let the scents fill your senses. Resources:

<http://www.aish.com/jl/hol/o/48944546.html> “Jewish Time”

[http://www.chabad.org/library/article\\_cdo/aid/526872/jewish/Hours.htm](http://www.chabad.org/library/article_cdo/aid/526872/jewish/Hours.htm) “Hours”

<http://bit.ly/193rzKi> “Jewish Time” at My Jewish Learning

[http://en.wikipedia.org/wiki/Jewish\\_calendar](http://en.wikipedia.org/wiki/Jewish_calendar) “Hebrew Calendar”

<http://www.simpletoremember.com/articles/a/jewish-time/> “Jewish Time” (Check out the resource list for this Web site (go to the bottom of the page and click Resources.)

<http://www.jewfaq.org/calendar.htm> “Jewish Calendar”

[http://www.chabad.org/library/article\\_cdo/aid/407511/jewish/Its-About-Time.htm](http://www.chabad.org/library/article_cdo/aid/407511/jewish/Its-About-Time.htm) “It’s About Time”