

# 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**



**Yom HaShoah**  
**Holocaust Remembrance Day**  
Thursday, April 8

### FRIDAY, APRIL 9, 2021

LIGHT CANDLES: 7:10 PM

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



### SATURDAY, APRIL 10, 2021

(28 NISAN 5781 - 13<sup>TH</sup> DAY OF THE OMER)

PARASHAT SHEMINI

פרשת שמיני

SHABBAT MEVARCHIM IYAR

שבת מברכים חודש אייר

\*Rosh Chodesh Iyar will occur on:

Monday, April 12 and Tuesday, April 13

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 updated COVID-19 Policy.

Please contact the Temple office by

Thursday, April 8 to register:

admin@thesephardictemple.org (516-295-4644)

**Yom Hazikaron: Israel Memorial Day**

Tuesday, April 14

**Yom Ha'atzmaut: Israel Independence Day**

Wednesday, April 15



Parashat SHEMINI... Many of the laws of Kashrut which we continue to observe are found in Parashat Shemini. These laws of forbidden and permitted animals instilled in the Jews an awareness of human sanctity, a respect for life, as well as a daily discipline.



## MELDADOS

SHABBAT, APRIL 10, 2021

FIRST YEAR

LARRY DANIEL SUSI

MARC KAMHI

MAE WHITMAN  
SARAH ALCOSSER  
SANDRA ELYSE KREISLER  
MAX LABATON  
BENNET (BERNIE) SACHS  
ROSE MILLER  
ESTHER ARUTI  
LILLIAN SEMAYA  
TILLIE HANAN  
ABE H. COHEN  
FRANCES JENNY SATIN  
MARTIN V. HAZAN  
OSCAR GILBERG  
NAT CHERNOFF  
RANDY M. BARUCH  
HALEY SHEINKER  
JOSEPH BAROUH  
JOSEPH SKOLNIK  
MICHAEL ALAN BERKOWITZ  
DR. JULIUS PERLMAN  
FRED HAKIM  
ANNA C. COHEN  
BESSIE SAN SOLO  
DAVID BEN DAVID YONATI  
ELI SHIRAZI  
JACLYN AMIEL  
ROBERT MELVIN PALEY  
SARAH SAM ABRAHAM  
DAVID ANGEL  
SHIRLEY COHEN  
HENRIETTE MATATIA SCHAFFER  
AARON BENVENISTY  
FRANCES MANIS

ESTHER MOUCATEL  
ORA S. PESSO  
ROBERTA ANGEL  
SONDRA ALHADEFF  
SAUL BARROW  
KATIE J. CHIPRUT  
SAMUEL ERRERA  
ROBERTO BENSAL LAJANA  
LUCIA LEVY  
MICHAEL F. LUDMAD  
DARIO A. MIRANDA  
ABRAHAM H. ROMANO  
REBECCA A. RUSSO  
SAMUEL ALBENDA  
SAMUEL BAROCAS  
MORRIS D. BERAHA  
JOSEPH BERMAN  
RAYMOND BEYDA  
ISIDORE CASSUTO  
SARAH COHEN  
JULIA COLCHAMIRO  
JACK ISHBIA  
VICTOR LEVY  
JOSEPH LEVY  
JOSEPH MOSES  
MOLLIE MOSES  
ALLEGRA PENSO  
ESTHER SABETHAIS  
FLORENCE SADACCA  
CLARA SALINAS  
RACHEL SAPORTA  
MOE WEITZ  
ALBERT YAMALI  
SARAH YOUSHAH



# IN THE TEMPLE FAMILY

THE SEPHARDIC TEMPLE WEEKLY BULLETIN · APRIL 10, 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 must be received by Thursday.

בסימן טוב ומזל טוב

SIMAN TOV & MAZAL TOV



On the Birth of a Baby Girl:

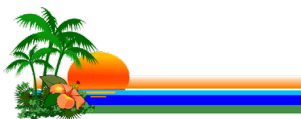
*Riley Skylar Coluzzi*

Parents:

Stephanie & Nicholas Coluzzi

Grandparents:

Elise & Ken Corriel



### ***Spring change of address?***

Please notify the Temple office of any updates in address and telephone numbers



Visit and subscribe to our YouTube channel!

Go to YouTube.com and search:

**SEPHARDIC TEMPLE OF CEDARHURST**

or visit: [www.sephardicemplecedarhurst.org/youtube-channel](http://www.sephardicemplecedarhurst.org/youtube-channel)

Watch videos commemorating the Meldados and special messages from the Sephardic Temple

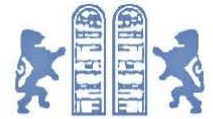
## *Ladino Phrase of the Week*

*Seremos siempre por kavesa i no por kola*

May we always be at the head and not the tail

Source: Sephardic Bikur Holim (SBH) Congregation,  
Seattle, Washington.

<https://www.sbhseattle.org/resources/ladino/#Proverbs>



ק"ק אמת ושלום

# the sephardic temple

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EMAIL: [admin@thesephardictemple.org](mailto:admin@thesephardictemple.org) FAX: 516-295-1941

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STEWART SEMAYA  
MARC J. TENZER  
MORRIS YANNI  
AARON ZACHARIA

**SISTERHOOD PRESIDENT**  
SUSAN BAHALLOUL

**MEN'S CLUB PRESIDENT**  
MARC J. TENZER

\*DECEASED

ב"ה

April 5, 2021

Dear Friends,

I hope this finds you well and having celebrated a happy and healthy Passover.

As we enjoy the start of spring and look to a fresh beginning with blooming flowers and budding trees, let us take a moment to recognize our own **“Tree of Life” (Etz Hayyim)**.

Our Tree of Life wall dedication at the Sephardic Temple welcomes worshippers entering our Sanctuary and serves as a reminder of our intertwined histories and the wisdoms that can be found in the Torah. Rooted in our Jewish traditions, the branches of the Tree of Life rise with leaves marking milestones and celebrations.

Each engraved bronze leaf has a personalized message in honor of Temple family members and friends and is available for dedication with a \$250 contribution.

Please contact the Temple office to learn more about this meaningful opportunity for commemoration.

Sincerely,

Isaac Mayo

עץ חיים  
*Etz Hayyim*  
*Tree of Life*





## IN THE SEPHARDIC KITCHEN

### Hatzilim V'agvaniot Eggplant and Tomatoes



*Celebrate Yom Ha'atzmaut  
(Israel Independence Day)  
with this traditional dish!*



#### Ingredients:

- 2 large eggplants (1½ pounds each)
- Vegetable oil for frying
- 2 large onions, chopped
- 3 cloves garlic, crushed
- ¼ cup chopped fresh parsley
- Salt and pepper (to taste)
- 2 teaspoons sugar
- 1 can (8 ounces) tomato sauce
- ½ cup water
- 6 medium tomatoes, sliced
- ½ cup parve bread crumbs

8 servings

*Eggplants and tomatoes are staples in an Israeli diet. In the Middle East, good cooks are often judged by the number of ways they can prepare eggplant!*

*For a delicious dairy version, top the layers of eggplant with slices of Muenster cheese.*

#### Directions:

1. Peel eggplants and slice into ¼-inch crosswise slices.
2. Lightly salt slices and allow to stand for 20 minutes. Rinse and pat dry.
3. In a large skillet, heat ¼ cup oil. Sauté eggplant slices, several at a time, until golden brown on both sides. Add more oil as needed. Remove slices with slotted spoon and drain on paper towels.
4. Add 2 tablespoons oil to skillet, and sauté onions and garlic until golden brown.
5. Add parsley, salt, pepper, sugar, tomato sauce, and water. Heat thoroughly.
6. Preheat oven to 350°F. Place half the eggplant slices in 9 x 13-inch baking dish. Top with a layer of tomato slices.
7. Spread half the onion mixture over tomatoes.
8. Repeat layers of eggplant, tomato, and onion mixture.
9. Top with bread crumbs and bake in preheated oven for 40-50 minutes.

Source: Angel, Gilda. *Sephardic Holiday Cooking: Recipes and Traditions*. Mount Vernon, NY: 1986. This book was kindly donated by the family of Rose Mayo (OBM) and was a staple in her kitchen