

Many, Many, Many Thanks!

Thanks for Seudat Purim organizing goes to Barb McGee and for the food to Mark Dierkhising, David Kahn, Barb McGee, Leanne Schy, and Myra Thomas, chair of the Kitchen Committee. Lyla Nathan & Susan Miller also helped with the meal, and Roy Camarillo & Tamar Landau, Janet & Jeffrey Stein-Larson, Anna Equils, Jared McGee, David Kahn did clean-up. as well as serving. Bonnie Boren did costumes and decorating, with help from Judy Gunnar and costumes from Leah Frost & Sylvia Jones.

Thanks to Elizabeth Jarlsberg for holding down the fort every day, and to Jose & Lupe Espinoza and the hard-working AKLEAN staff.

Lee Feinstein and Janet Stein-Larson organized the team of hamentashen bakers which also included Jeffrey Stein-Larson, David Kahn, Mark Rosen, Kathleen Whiting, Barb McGee, Susan Miller and Leanne Schy. After two days of assembling and baking, they created 684 pareve nut-free hamentashen.

Thanks to Barb McGee for our Shalach Manos bags. Marge Ballo and Ken Plattner helped Barb pack them. There is one for every Beth Ami member family; if you have not picked yours up yet, please do so. Thanks to Lee Feinstein and Betty Boyd for taking care of the half shekel sales and Shalach Manot distribution at the Seudat Purim.

Thanks to the Sponsors!

Sponsorship in honor of our volunteers

Betty Boyd & Eli Cohen, Nancy & Andy Fleming, Evelyn Gurevitch,
Anne Brown & Richard Kahn, Ethel & Stuart Schy

Hamentashen and dessert

Sponsored by Ivan Barta and David Kahn

Miserlou & Kol Dodi

Sponsored by Judy Stern & Mel Decker

Shalach Manot Sponsors

Betty Boyd & Eli Cohen, Evelyn Gurevitch, Russ & Terry Gurevitch,
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Beth Ami

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CONGREGATION BETH AMI

March 24, 2024, 1:00 pm

**Veterinary Referral
Surgical Service**
Russ Gurevitch, D.V.M.



Program

Nigun Atik (by Amitai Neeman, 1950)

Leanne Schy, Patty Bernstein, Jenny Levine-Smith,

— First Course Served —

Miserlou (Arabic, Greek, and Jewish musicians before 1920s)

Russ Gurevitch, Jenny Levine-Smith

Kuando el Rey Nimrod (Ladino folk, 18th century Ottoman Empire)

Joslyn Metzger, Bonnie Boren, Phil Weil

Et Dodlim Kala (by Rabbi Shalom Shabazi, 1650, Yemen)

Russ Gurevitch, Susy Boimoil Starr

Kol Dodi (Sephardic Folk, from Song of Songs)

Joslyn Metzger, Patty Bernstein

La Rosa Enflorece (15th century Ladino song from the Island of Rhodes)

Andy Fleming, Susy Boimoil Starr, Nancy Fleming

— Second Course Served —

Morenika/ Shecharchoret (Andalusia 15th century)

Russ Gurevitch, Susy Boimoil Starr

Erev Shel Shoshanim (by Yosef Hadar, 1957)

All

— Third Course Served —

Music

Jon Batzdorff, David Ballo

Lyrics and darbouka

Leanne Schy

Feast

Mark Dierkhising, David Kahn, Barb McGee, Leanne Schy

Decoration and Costumes

Bonnie Boren

The Four Mitzvot of Purim

Welcome to the fourth of the four traditional Mitzvot of Purim. They are:

1. Hearing the Megillah read (thank you Asher Nathan and Ahuva Simon Saar), **2. Shalach Manot** – Giving food to friends (thank you Barb McGee and sponsors), **3. Matanot LaEvyonim** – Giving gifts to the poor, especially organizations that feed the hungry such as Redwood Empire Food Bank and World Central Kitchen, to give perspective to the fourth Mitzvah: **4. Seudat Purim** – A special Purim feast. A celebration feast is called for in the Megillah, and indeed the text describes **ten** of them in the story. The foods of the feast also add to its meaning.

The Symbolic Foods of Purim

Stuffed dishes symbolize a wish for abundance in many holiday foods. For Purim, they take on the additional meaning of secret identities and hidden surprises. Dishes can also represent the characters in the story. We know we like to eat Haman's hat, or maybe ears. Esther is represented too: while hiding her Jewish identity she kept kosher in Shushan Palace by eating a vegetarian diet. Our Seudat Purim features both kinds of symbolism.

First Course

Sambousak: Iraqi, Indian, Syrian Persian Jewish pastries hiding a feta cheese filling

Stuffed Grape Leaves, Olives, Dates: little stuffed surprises

Roasted Chickpeas: the simple food of the virtuous Esther

Second Course

Sabich: Iraqi Jewish pita stuffed with fried eggplant, pickled vegetables, egg, Amba mango sauce, tahini, zhug herb sauce, hummus, salad

Majadra: Iraqi, Syrian, Egyptian Jewish lentils and rice with caramelized onions

Third Course

Muhallabeya: milk pudding with rosewater, cardamom and pistachios popular in the entire mideast and traditional for Purim

Sephardic Almond Macaroons, plus Hamentashen