

Am Yisrael Chai



PASSOVER BULLETIN 5786

Congregation House of Jacob-Mikveh Israel



**WE
WERE SLAVES**

to Pharaoh in Egypt. And the Lord our God took
us out of there with a strong hand and an out-
stretched arm. If the Holy One, blessed is He, had
not taken our fathers out of Egypt, then we
and our children



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Message from the Rabbi



There is a reason why, in the vast library of Jewish thought, two books stand above the rest. They are the twin pulses of our national heart.

The first is the Chumash. It provides the weekly rhythm of our lives—the "what" and "why" of our existence. It's God speaking to us, laying out the moral architecture of the world. But the second is the Siddur, and in many ways, the Siddur is more intimate. If the Chumash is God's word to us, the Siddur is our word to God.

According to former Chief Rabbi Lord Sacks, zt"l, the Siddur is "a map of the Jewish soul", and for centuries, that's exactly what it was. Whether we were in a golden age in Spain or the depths of a ghetto, the Siddur was there. It contains the cries of Moshe, the quiet pleas of the Talmudic rabbis, and the collective hopes of a people who refused to stop dreaming.

But the Siddur isn't just for the synagogue. It's also for those raw, unscripted "Jewish moments" where we feel the "wings of the Divine Presence" brushing against our lives, connecting our past to our future, wherever we happen to be standing.

One specific prayer has moved from the quiet corners of the weekday service to the very center of our lives: Acheinu.

"As for our brothers of the whole house of Israel who are in distress or captivity... may the All-Present have compassion on them and lead them from distress to relief, from darkness to light..."



Before October 7th, Acheinu was a prayer of general empathy. Today, it is our heartbeat. We said it for the hostages in the tunnels of Gaza and for the soldiers on the front lines. But today, the "distress" mentioned in this prayer has taken on a terrifying, high-tech form: the shadow of Iranian missiles.

When we talk about the "suffering" of Israelis today, we aren't just talking about the physical battlefield. We are talking about the psychological weight of living under a sky that can turn into a wall of fire at any moment.

There is a profound connection here to Pesach, the festival of our liberation. In the Haggadah, we read the words: "In every generation, they rise up against us to destroy us." For those on the receiving end of Iran's drones and missiles, that ancient line isn't history—it's the evening news.

There is a beautiful linguistic depth in Acheinu. We address God as HaMakom, the "Omnipresent". HaMakom also means the place, a reference to the Land of Israel. This double entendre requests that God be with us wherever we are, especially in the Land of Israel, and that the Land of Israel should particularly be a place where we find freedom and all of the blessings for which we pray in this prayer.

This is also a central theme of the Seder. We end the night by crying out, "L'shanah Haba'ah B'Yerushalayim"—Next year in Jerusalem. We aren't just praying for a city; we are praying for "The Place" to be a sanctuary.

In Acheinu, we ask Hashem to be "The Place" for us—to protect the physical Land and to be present with us in the cramped "places" where we hide for safety. We are asking that the Land of Israel remain a place of "freedom" and "relief," rather than a target for "oppression."

It is the same plea our ancestors made: to move from Avdut (slavery/distress) to Cheirut (freedom).

Rabbi Nisan Andrews

חג פסח שמח



Message from the President



Dear Friends,

As I write this greeting for the Pesach bulletin a month ahead of the holiday on Shushan Purim, spring has not yet come to Calgary, and Israel's Operation Lion's Roar (Sha'agat Ha'ari) which started on Shabbat Zachor fills us with both hope and anxiety.

As I mentioned in shul during an uncharacteristic introduction to the announcements, the Zachor reading tells Amalek's modus operandi of attacking the Jewish nation fresh off the triumph of the plagues, the exodus from Egypt and splitting of the Red Sea:

זְכוֹר אֵת אֲשֶׁר-עָשָׂה לָךְ עַמְלֶק בַּדֶּרֶךְ בְּצֵאתְכֶם מִמִּצְרַיִם: אֲשֶׁר קָרַךְ בְּדֶרֶךְ וַיִּזְנֵב בָּךְ כָּל-הַנְּחָשִׁים אֲחֵרָיִךְ...

Remember what Amalek did to you on your journey after leaving Egypt — how, they ambushed you on the way, sniping at **all those straggling behind you**

As individuals, we become stronger when we are together with others and we should do our best to attach ourselves to the community. As a community we are only as strong as the weakest among us, and we have the responsibility to be on the lookout for, and to help those individuals who start to be left behind.



The lesson is one that should continue to inspire us today. The way to deal with the stress and anxiety of these trying times is not to sit at home alone, staring at a TV or doomscrolling on our phones, it's to take the opportunity to be with others in our community as much as possible, whether at synagogue services, public events or just socializing with friends.

As a community our responsibility is to create those opportunities to be together and make sure we encourage and enable as many people as possible to do so. As a shul we've tried to do so, filling the time between Purim and Pesach with many events and happenings that I hope that you have, and will attend.

At a personal level, if you are aware of someone in our community -- or outside it -- who may be feeling left behind and disconnected, please reach out to them. Invite them to come for Seder or for a Shabbat meal, join you at shul for services or for a social function, or just to grab a coffee. Likewise if you need an invite or a helping hand yourself, please reach out to myself, the Rabbi, or one of the many members of our community who would be happy to help you.

As they say in Israel: beyachad nenatzeiach - together we will be victorious.

I look forward to sharing the joyful holiday together with you all!

Happy Passover, chag Pesach kasher vesameach, and leshana haba'a b'Yerushalyim,

Yannai Segal
President of the Board



Tzedakah

Rabbi's Discretionary Fund

The Rabbi's Discretionary Fund assists needy families in Calgary in a quiet and dignified manner, and helps with small-scale shul needs (e.g. library books) not otherwise funded.

To partner in this mitzvah, donations can be made by credit card, cheque, cash or etransfer to rabbi.andrews.hojmi@gmail.com.

Thank you!

YOU CAN HELP



Rabbi Andrews
Incoming Call



Rabbi Andrews needs you!

Please let Rabbi Andrews know if there is someone new to the community, unwell, lonely, or who would benefit from a visit or a phone call.

Rabbi.Andrews.HOJMI@gmail.com

Do you like coffee? So does Rabbi Andrews! He would love to drink some with you at your location of choice.

Rabbi.Andrews.HOJMI@gmail.com

Do you have an idea for a class, event, or programme?

Please share them with Rabbi Andrews.

Rabbi.Andrews.HOJMI@gmail.com

Special Candlelighting Times for Passover

This Pesach Bulletin lists two different times for lighting candles on April 8, 6:57 pm and 9:13 pm. The rule is that on the first day of Yom Tov, we are not permitted to make preparations (e.g. cooking) for the second day, which begins that evening but must wait until nightfall. This means that the earliest time to light candles on the 7th day of Pesach this year is 9:13 pm.

However:

In the last hour and a quarter (the exact number of minutes varies with the season) of the first day of Yomtov, we are permitted to light candles for the second night and cook for the second night's meal as long as the cooked food will be ready, and we will recite Kiddush and eat at least some of it before sunset. This means that we may light candles on the 7th day of Pesach anytime after 6:57pm (though it is still day) and begin cooking, as long as we say Kiddush and eat some of the cooked food before the sun sets at 8:21 pm.

Daven with the Minyan

Be part of the Minyan.
Be part of the Mitzvah.

Please join our minyan
in the daily morning and
evening davening.



START THE DAY OFF RIGHT

WITH

DAF YOMI

Presented by Rabbi Nisan Andrews
Daily after Shacharit and one hour
before Mincha on Shabbat

No prior knowledge
or experience
with the Talmud
required



Do it Right on the Seder Night



Matzah:

Whether using hand-made or machine-made matzah, each person's first piece of Matzah eaten should be the size of 2/3 of a standard machine Matzah (Give each person a small piece from the seder plate Matzahs along with other Matzah from the box to make up the correct amount). For the Matzah used for the Korech sandwich and the Afikomen, the Matzah eaten should be the size of 1/3 of a standard machine Matzah. Each piece of Matzah should be eaten without interruption, preferably within 3 minutes, and within 9 minutes at most. If necessary, soften the Matzah by dipping it in water (not wine!) immediately before eating. Men must recline while eating Matzah.

One may of course eat more than these minimums, and this is considered praiseworthy. One who cannot eat the minimum should try to eat at least half the normal minimum amounts.

All Matzah eaten at the seder the first time (after reciting the blessings), the second time (the Korech sandwich) and the last time (the Afikomen) should be what is known as Shemurah Matzah if at all possible. Both round hand-made and square machine-made shemurah Matzah are acceptable (machine shemurah will be so identified on the box).



The Four Cups:

Wine is preferred, but grape juice is also acceptable.

Each cup should hold at least 112 mil, and one must drink a majority of this amount each of the four times. NOTE: After imbibing freely of the first two cups, some people end up not drinking the required minimum amount for the third or fourth cup. In such cases using grape juice is clearly preferred. The minimum amount should be drunk within a 25-second time period, if possible, and it is to be drunk while reclining on one's left side. A man who forgot to recline for the second cup must drink again. Women are not required to recline, though many have the practice to do so.



Maror (Bitter herbs):

Vegetables that are acceptable for Maror include grated horseradish, romaine lettuce and iceberg lettuce (even though lettuce is not bitter). Commercially produced bottled horseradish, even if kosher for Passover, may not be used for Maror. One must eat the volume of half an egg (what the stores call a Large-size egg, as opposed to Medium or Extra Large) within a 9 minute period.

Since most people will not eat enough horseradish, lettuce is strongly recommended. Romaine lettuce must be checked carefully for insects (iceberg lettuce is less likely to be infested). Maror is dipped in Charoses before eating, but excess Charoses clinging to the Maror must be shaken off before eating the Maror.

Reclining:

Reclining is required when drinking the 4 cups and eating Matzah. Reclining is done on one's left side, resting against some support like a pillow or the arm of a chair. It does not suffice to merely tilt and hold one's body at an angle.



Magid, Reading the story:

The mitzvah is to understand the story that is being read from the Haggadah, and those who don't know Hebrew should definitely have a Haggadah with an English translation (the story itself may be read in either English or Hebrew, though Hebrew is of course more traditional). If someone will miss part of the reading, be sure at the very least to hear the Four Questions and the answer ("We were slaves to Pharaoh in Egypt, and Hashem our G-d took us out") and the section that begins with words, Rabban Gamliel used to say..." (explaining the reason for Matzah, Maror, and the Passover Lamb).

Afikomen:

Meaning dessert, refers to the broken piece of Matzah put aside (or "stolen" by the children) at the beginning of the seder. If it cannot be found, other matzah may be substituted (shemurah matzah, if available). One may not eat after the afikomen, nor may one drink wine. Water, tea and soda are permitted.



After the 4th Cup:

After the 4th cup of wine, the blessing "Baruch ata... al hagefen" etc. is found in the Haggadah. This blessing is recited only if one drank at least 112 mil of wine or grape juice from the 3rd or 4th cup. It is proper that at least one person drinks this amount from the 3rd or 4th cup, to be able to recite this blessing for all assembled to answer Amen.

Passover Schedule 2026

Tuesday, March 31st:

8:58 pm - Search for Chametz

Wednesday, April 1st - Erev Pesach:

6:45 am - Shacharit followed by Siyum

11:06 am - Latest time for eating Chametz

12:23 pm - Latest time for burning Chametz & reciting Kol Chamira

Remember to make your eruv tavshilin (Artscroll p.654)

7:50 pm - Mincha-Maariv

7:51 pm - Candle lighting

9:01 pm - Begin your Seder

Thursday, April 2nd - 1st Day of Pesach:

9:00 am - Shacharit

8:00 pm - Mincha-Maariv

9:02 pm - Candle lighting & begin your

2nd Seder

Friday, April 3rd - 2nd Day of Pesach-Erev

Shabbat:

9:00 am - Shacharit

8:30 pm - Mincha

6:52 pm/7:54 pm - Early/Regular candle lighting

6:40 pm - Mincha-Maariv with abridged Kabbalat Shabbat

Shabbat, April 4th - Shabbat Chol Hamoed:

9:00 am - Shacharit including reading of Shir Hashirim

7:55 pm - Mincha: Eat Seuda Shlishit at home

9:06 pm - Conclusion of Shabbat (Maariv & Havdalah)

Sunday, April 5th - Chol Hamoed Day 2:

8:00 am - Shacharit

7:00 pm - Mincha-Maariv

Monday, April 6th - Chol Hamoed Day 3:

6:45 am - Shacharit

7:00 pm - Mincha-Maariv

Tuesday, April 7th - Erev Yom Tov & Chol Hamoed Day 4:

6:45 am - Shacharit

6:45 pm - Mincha-Maariv

6:56 pm/8:01 pm - Early/regular candle lighting

Wednesday, April 8th - 7th Day of Pesach:

9:00 am - Shacharit

6:35 pm - Mincha-Maariv *see explanation on page 8

6:57 pm/9:13 pm - Early/regular candle lighting

Thursday, April 9th - Final Day of Pesach

9:00 am - Shacharit

10:45 am (approx.) - Yizkor

8:00 pm - Mincha

9:15 pm - Yom Tov concludes (Maariv & Havdalah)

9:45 pm - Earliest time to eat Chametz

Friday, April 10th - Erev Shabbat

6:45 am - Shacharit

6:45 pm Mincha-Maariv with Kabbalat Shabbat

6:59 pm/8:06 pm - Early/regular candle lighting

Shabbat Parshat Shemini - April 11th

9:00 am - Shacharit

7:50 pm - Mincha

9:19 pm - Conclusion of Shabbat (Maariv & Havdalah)

Shul Times 2026

Weeks		Weekly Mincha/ Maariv	Friday Mincha	Candle Lighting	Parsha
from:	to:				
April 12	April 18	7:00 PM	5:55 PM	7:08 PM	Tazria-Metzora
April 19	April 25	7:00 PM	7:00 PM	7:17 PM	Acharei Mot- Kedoshim
April 26	May 2	7:00 PM	7:10 PM	7:26 PM	Emor
May 3	May 9	7:00 PM	7:20 PM	7:34 PM	Behar-Bechukotai
May 10	May 16	7:00 pm Mincha Only	7:30 PM	7:43 PM	Bamidbar
May 17	May 23	7:00 pm Mincha Only	Shavuot	Shavuot	Shavuot
May 24	May 30	7:00 pm Mincha Only	7:35 PM	7:57 PM	Naso
May 31	June 6	7:00 pm Mincha Only	7:35 PM	8:03 PM	Be'halot'cha
June 7	June 13	7:00 pm Mincha Only	7:35 PM	8:08 PM	Shlach
June 14	June 20	7:00 pm Mincha Only	7:40 PM	8:11 PM	Korach
June 21	June 27	7:00 pm Mincha Only	7:40 PM	8:11 PM	Chukat-Balak
June 28	July 4	7:00 pm Mincha Only	7:35 PM	8:10 PM	Pinchas
July 5	July 11	7:00 pm Mincha Only	7:35 PM	8:07 PM	Matot-Masay
July 12	July 18	7:00 pm Mincha Only	7:35 PM	8:02 PM	Devarim
July 19	July 25	7:00 pm Mincha Only	7:30 PM	7:55 PM	V'etchanan
July 26	August 1	7:00 pm Mincha Only	7:30 PM	7:47 PM	Ekev
August 2	August 8	7:00 pm Mincha Only	7:25 PM	7:38 PM	Re'eh
August 9	August 15	7:00 PM	7:15 PM	7:27 PM	Shoftim
August 16	August 22	7:00 PM	7:00 PM	7:16 PM	Ki Tetzei
August 23	August 29	7:00 PM	6:50 PM	7:04 PM	Ki Tavo
August 30	September 5	7:00 PM	6:35 PM	6:51 PM	Nitzavim-Vayelech

INGREDIENTS

- 1¼ cups Chicken broth (1 tsp chicken broth powder/
1¼ cups water)
- ¼ cup margarine
- 3 tbsp sugar
- 1 tsp salt
- 2 lbs. carrots, peeled and julienne
- 2 lbs. parsnips, peeled and julienne
- 3 tbsp fresh parsley, finely chopped

DIRECTIONS

- In a large pot, combine broth, margarine, sugar and salt. Bring to a boil.
- Add carrots and cook for 2 minutes.
- Add parsnips and cook for an additional 5 minutes.
- Remove carrots and parsnips from broth and place in a serving dish.
- Continue to boil broth until liquid reduces to approximately ⅓ of a cup and slightly thickens.
- Pour over vegetables.
- Sprinkle parsley over vegetable just before serving.

Glazed Carrots and Parsnips

Recipe from the book Gatherings cookbook

*Thank you, Sheila Martin,
for this recipe!*



Passover Apple Kugel

Recipe from the book Gatherings
cookbook

*Thank you, Sheila Martin,
for this recipe!*



INGREDIENTS

- 2 cups matza meal
- 1 cup potato starch
- 3 tsp baking powder
- 3 cups sugar
- 1½ cups oil
- 12 eggs
- 3 tsp vanilla
- 10 cooking apples, peeled, cored and thinly sliced
- cinnamon to taste

DIRECTIONS

- Preheat oven to 350°F.
- Grease 2 8x8 inch pans and 1 9x13 inch pan.
- Combine matza meal, potato starch and baking powder in medium-sized bowl. Set aside.
- In a large bowl, blend sugar, oil, eggs and vanilla. Add matza meal mixture. Mix well.
- Fold in apples until just combined.
- Pour into prepared pans and sprinkle with cinnamon.
- Bake uncovered for ½ hour, cover and continue baking for ½ hour more.

INGREDIENTS

6 lb bone-in turkey breast
2 tablespoon olive oil
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh sage
1 tablespoon chopped fresh rosemary
1 tablespoon chopped fresh thyme
1 tablespoon minced garlic
1 tablespoon fresh squeezed lemon juice (about ½ a small lemon)
1 teaspoon Kosher salt
Fresh ground black pepper, to taste

PARSLEY, SAGE, ROSEMARY & THYME ROASTED TURKEY BREAST

Recipe and photo from www.mashupmom.com

*Thank you, Jessica Halpern,
for this recipe!*

DIRECTIONS

- Rinse turkey breast and pat dry with paper towels.
- Place skin side up on rack in roasting pan.
- In a small bowl, combine olive oil with parsley, sage, rosemary, thyme, garlic, lemon juice, salt, and pepper.
- Rub all over the turkey breast, being sure to lift up the skin and get some under there onto the meat.
- Roast at 350°F for two hours, or until internal temperature reaches 165 degrees.
- Remove from oven onto carving board, tent with foil, and let rest 20 minutes before carving.

Notes

- If you don't have fresh herbs handy the ratio is about 1 teaspoon dried to 1 tablespoon fresh -- so for every tablespoon of fresh herbs in my recipe below, just substitute 1 teaspoon dried.



QUINOA TABBOULEH

Recipe and photo from www.budgetbytes.com

INGREDIENTS

1 cup uncooked quinoa
1 large lemon
4 cloves garlic
1/4 cup olive oil
1 tsp salt
1 large tomato
1 large cucumber
1 bunch curly leaf parsley

DIRECTIONS

- Rinse the quinoa under cool running water. Place the rinsed quinoa in a pot with 1.75 cups of water. Put a lid on top, bring it to a boil over high heat, then reduce the heat to low and let simmer for 15 minutes. After 15 minutes, turn off the heat. Allow the quinoa to cool before making the salad or else the heat will wilt the parsley and vegetables. To cool it faster, spread it out on a baking sheet and place in the refrigerator for 30 minutes.
- While the quinoa is cooling, prepare the rest of the salad. To make the dressing, squeeze the juice from the lemon into a bowl (about 1/4 cup). Mince the garlic and add to the lemon juice along with the olive oil and salt. Whisk to combine, then set the dressing aside.
- Dice the tomato and cucumber. Rinse the parsley well to remove sand and grit, then chop well. Add the cucumber, tomato, and parsley to a large bowl.
- Once the quinoa is cooled, add it to the bowl with the vegetables. Pour the dressing over top, then stir until everything is well coated. Serve immediately or refrigerate until you're ready to eat. Give the salad a brief stir just before serving.

*Thank you, Jessica Halpern,
for this recipe!*



Immersion Blender Method (Best Method)

INGREDIENTS

- 1 egg (room temp)
- 1 cup pesadik oil (grapeseed, avocado, or vegetable)
- 1 tbsp lemon juice (or vinegar), 1/2 tsp salt, optional 1 tsp sugar.

Note: do NOT use extra virgin olive oil, it is too bitter and inedible. (During the year canola or light olive oil works too but not for Pesach)

DIRECTIONS

- Place all ingredients into a narrow jar or immersion blender beaker.
- Allow the oil to settle on top of the egg.
- Place the immersion blender at the very bottom. Turn it on high and do not move it for 15-20 seconds until a white cream forms at the bottom.
- Slowly lift the blender up to incorporate the remaining oil until thick.

KOSHER FOR PESACH MAYONNAISE

Recipe and photo from www.thetasteofkosher.com

*Thank you, Jessica Halpenn,
for this recipe!*



PASTRAMI MEATBALLS

Recipe and photo from
Perfect for Passover cookbook

*Thank you, Batyah Yiscah
Aguinaldo, for this recipe!*

These might look like the ordinary meatballs, but they have a secret weapon inside. The finely diced pastrami mixed into the meat mixture doesn't just add incredible flavour to the meatballs, but it keeps them extremely moist and soft. They're like no meatballs you've ever had before!

(Meat - yields 8 to 10 servings - freezer friendly)

INGREDIENTS

- 2 pounds ground beef
- 6 ounces pastrami, very finely chopped
- 2 eggs
- 3 Tablespoons ketchup
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon dried oregano

Sauce

- 2 (32-ounce) jars marinara sauce
- 1 cup water
- 1 cup sugar
- juice of 2 lemons (about 1/2 cup)
- 1 tablespoon tomato paste
- 1 (14-ounce) can whole berry cranberry sauce

DIRECTIONS

- Prepare the meatballs: Mix together all meatball ingredients in a large bowl until combined. Set aside.
- Prepare the sauce: In a large saucepan, stir together marinara sauce, water, sugar, lemon juice, tomato paste, and cranberry sauce. Bring to a boil over medium heat.
- Roll the meat mixture into balls approximately the size of golf balls. Carefully drop balls into boiling sauce. Reduce heat to low, simmer for approximately 1 hour 30 minutes.



INGREDIENTS

4 eggs
2 cups sugar
1 cup oil
1/2 tsp salt
3/4 cup cocoa
1 pkg instant chocolate pudding
1 cup potato starch
1 tablespoon vanilla sugar
1 tsp baking powder
Chocolate chips

DIRECTIONS

- Preheat oven to 350
- Line 9x13 with parchment paper
- Beat eggs and sugar until smooth
- Add oil and salt. Mix.
- Add cocoa. Mix well.
- Add pudding mixing slowly increasing speed as batter thickens
- Add potato starch, vanilla sugar and baking powder. Mix.
- Stir in chocolate chips.

Bake 40-50 min (Malka-Deena's Note: I bake for about 45 mins.)

“TASTES LIKE CHAMETZ” BROWNIES

Thank you, Malka-Deena Lewis, for this recipe!



ZUCCHINI MUSHROOM KUGEL

Recipe and photo from www.kosher.com

Thank you, Malka-Deena Lewis, for this recipe!



INGREDIENTS

4 zucchinis, quartered and sliced
2 (8-ounce/225-gram) containers mushrooms, sliced
1 teaspoon salt
3 eggs
4 tablespoons Manischewitz Potato Starch
3 tablespoons onion soup mix (I know it's a lot, but it's worth it!)
3 tablespoons sugar
3 tablespoons Gefen Olive Oil

DIRECTIONS

- Preheat oven to 350°F (180 degrees Celsius).
- In a large frying pan sprayed with cooking spray, sauté the zucchini and mushrooms until cooked through. Transfer to a colander or strainer and drain all the liquid for at least 10 minutes. Combine with remaining ingredients and pour into a greased nine-inch (20-centimeter) round dish. Bake for one hour.

INGREDIENTS

5 egg yolks
1¼ cups sugar
2 cups parve whipping cream
¾ cup lemon juice
1 lemon zest, optional
2 egg whites
¼ cup sugar

DIRECTIONS

- In a small bowl, using an electric or hand-held mixer, beat yolks until thick and creamy. Add sugar. Continue beating until light yellow.
- In another bowl, whip cream. Add lemon juice and zest. Fold whipped cream mixture into yolk mixture. Pour into a 9–10-inch spring-form pan. Cover.
- Freeze at least 5 hours.
- Preheat broil element.
- In a large bowl, beat egg white with sugar until stiff peaks form. Remove cake from freezer and spread egg white mixture over the top of the lemon mousse.
- Place on top rack of oven. Broil for 3 minutes. Watch very closely since it burns quite fast. Cover. Return to freezer. Serve frozen.

Lemon Meringue

Recipe from the book
Gatherings cookbook

*Thank you, Sheila Martin,
for this recipe!*



Pesach Lemon Crinkle Cookies

(Recipe by Tova Wolbe on Kosher.com)

*Thank you, Sheila Martin,
for this recipe!*



INGREDIENTS (Yields 24 cookies)

3 and ¼ cups Gefen Almond Flour
2 cups Gefen Confectioners' Sugar, plus more for dusting
1 teaspoon Haddar Baking Powder
Pinch of salt
Zest of lemon
juice of ½ a lemon
2 eggs

DIRECTIONS

- Preheat your oven to 350°F
- Add all of the ingredients to a large bowl and mix until it all comes together.
- Scoop portions of cookie dough onto a baking sheet lined with Gefen parchment Paper. Flatten slightly and sprinkle confectioners' sugar liberally over the tops and sides of each mound.
- Bake 12 to 14 minutes until slightly golden and thoroughly crinkled. Cool and enjoy!

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RABBI NISAN ANDREWS - Rabbi

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